300 Ways
TO COOK AND SERVE
Shell Fish

BY

H. FRANKLYN HALL

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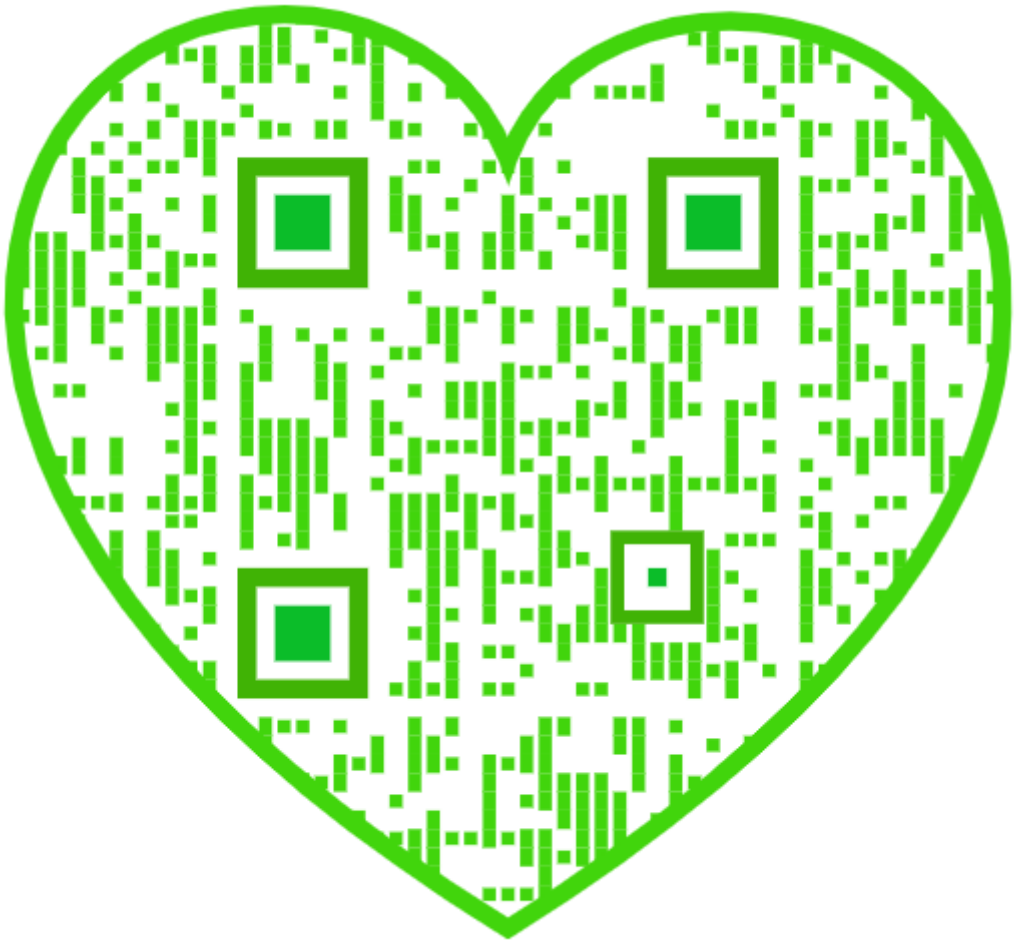

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300

WAYS

To Cook and Serve

Shell Fish

Terrapin

Green Turtle Snapper

Oysters

Oyster Crabs Lobsters

Clams

Crabs and Shrimps

BY

H. FRANKLYN HALL

Chef Boothby Hotel Company

Philadelphia, Pa.

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Introduction

To the possessor or reader of this work, I assure you that you will find nothing but plain and simple truths. Any one of the three hundred receipts herein would cost you more than the price of the entire book if separately obtained. Many ladies and gentlemen can testify who have applied to me for the same at Boothby's during the past ten years. I have purposely made them plain and simple, so that not only the lady of the house can understand them, but to save her annoyance, the butler, housekeeper or cook, not only the proprietor, steward or chef, but the side cook, all of whom hope to become chefs some day as well. I have purposely used the most simple terms in naming the different ingredients and in constructing the receipts, so that they would not confuse and annoy, but prove a help and benefit to all who attempt to use the same. Hoping that your every effort may prove a success,

I am very truly yours,

H. FRANKLYN HALL,

Author.

History of the Author as a Chef

To show to the readers my wide experience as a chef, I quote the following leading hostelries and cafes that I have been connected with during my career : Larkin House, Watch Hill, R. I., two seasons ; Dixon House, Westerly, R. I , three years and eleven months ; Stockton House, Atlantic City, N. J.; Congress Hall, Atlantic City, N. J.; Hotel Oceanic, Barnegat, N. J.; Seaside Park Hotel, Seaside Park, N. J.; Beachwood Inn, Jenkintown, Pa., three seasons ; Mansion House, Irvin House, Partridge Bros., two years, Philadelphia ; steward and manager for J. Arthur, 529 Chestnut street, Philadelphia, three years. During the past fifteen years and at present, Chef Boothby Hotel Company, whose restaurants are at 1231-1233 and 1235 Chestnut street, Philadelphia. They contain the generally acknowledged largest and finest oyster and shell fish department in the world.

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The receipts in this book tell how to prepare, cook, preserve and serve the following as it has been prepared and served by your humble servant, the author, to persons and people of most every nationality—from the most elevated to the humble stations in life—during his service in public life as cook and chef for twenty-nine years :

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Caution

Most persons think that it is not necessary to follow instructions exactly as given in preparing, cooking or serving an article of food. The same is a common but serious mistake. For instance, if you think it does not matter whether you bleed a green turtle five minutes or an hour, you will simply make the mistake that will keep you from ever making the kind of clear green turtle soup containing clear bottle green meat with the soft, smooth, peculiar flavor, which is procured in houses whose cuisine department is under the management of Chefs, who take no chances on hit-or-miss cooking. The receipts in this book are the approved results of years of study, building up and pulling down, by some of the best and most renowned Chefs who have ever lived.

Receipts

NO. 1.—KINDS OF TERRAPIN TO BE USED IN THE FOLLOWING RECEIPTS.

Stewed terrapin, vol au vents and timbals of terrapin. Use salt water or diamond back terrapin only, either counts or scants, providing they are fat. For croquettes or puree, near-by or fresh water will do as well as diamond backs, which only costs about a third as much or less. No part of red legs are fit to use except the eggs.

NO. 2.—TO CLEANSE TERRAPIN.

Place them in clear running water from twelve to thirty-six hours.

NO. 3.—TO PREPARE TERRAPIN.

Wash them in luke-warm water, then dip them in scalding hot water several times; place them one at a time on their back on a table and take a small clean towel and quickly but gently, so as not to tear the flesh, rub all of the outer skin from the head, neck, legs and tail. After all are prepared in the above manner, place them in a pot of boiling water and boil steadily until the legs can be easily separated from the body without any ef-

fort. It usually takes from thirty to seventy-five minutes to boil terrapin, sometimes a little longer it all depends upon the age and condition of the terrapin. A young fat terrapin will cook in much less time than it takes to cook a young poor terrapin or an old terrapin. Always separate the meat from the shell before the terrapin becomes entirely chilled. If a terrapin has been thoroughly cleansed according to directions in receipt No. 2, every particle of it except the shell, gall, etc., can be used. Be careful in detaching the liver so as not to break the gall.

NO 4.—TO PRESERVE TERRAPIN MEAT FOR AN INDEFINITE TIME.

Place it in stone or china-ware, leaving a space of four inches or more between the meat and the top of the vessel containing the terrapin. If to be used as stewed terrapin a la Maryland, stewed a la Wormeley, stewed, Baltimore Club style, vol au vents or en timbals, boil the water in which the terrapin has been cooked gently for two hours and skim often. Cool and put in a pot with a bunch of parsley, egg shells, celery or celery tops; one-half gill of L. and P. sauce; place on a slow fire and cook until perfectly clear; strain through cheese cloth or flannel same as consomme. To every pint needed to fill vessel four inches above top of meat, add one half pint of the best Madeira wine and pour over terrapin hot and allow it to cool gently. When making dressing for terrapin use this liquid. If these directions are followed terrapin

thus preserved will be as sweet in one or twelve months as on the day prepared. If the terrapin is to be used as stewed terrapin, Virginia style or a la cream only, cover well in drawn butter mildly spiced with L. and P. sauce. Cool quickly. Will keep very sweet indefinitely in a temperature below forty degrees. When making dressing for terrapin use this drawn butter.

NO. 5.—STEWED TERRAPIN A LA WORMELY.

Place as much terrapin meat as is desired to be used in a silver chafing dish or a tin-lined copper sauce pan. Put same quantity and one-half as much again of terrapin rue or dressing as you have of meat in the same pan; add Madeira and brandy (best only) to taste. If plain dressed terrapin meat is preserved a la Madeira, add brandy only. Serve in silver tureens, individual or fine china dessert plates and decorate with terrapin eggs and thin sliced truffles.

NO. 6.—STEWED TERRAPIN A LA MARYLAND.

Follow same directions as in No. 5 in preparing terrapin a la Maryland. Make the dressing a light amber color by using tasteless caramel. Serve in individual silver tureens or fine china dessert plates with cheese patti.

NO. 7.—STEWED TERRAPIN A LA VIRGINIA.

Place dressed terrapin meat before cooling in a silver chafing dish or a tin-lined copper sauce pan and add one-eighth of a pound of butter, ten broken oyster crackers, one-half

pint of cream, one-fouth teaspoonful of chopped parsley to the meat of every full count terrapin or the equivalent thereof; salt and pepper to taste. Saute gently for fifteen minutes and serve in individual silver turerns or fine china dessert plates.

NO. 8.—STEWED TERRAPIN, BALTIMORE STYLE.

Proceed exactly as for terrapin a la Maryland, except that you use Madeira wine only. Serve in cases, with fresh fried Saratoga chips.

NO. 9.—TERRAPIN CROQUETTES.

Place one-fourth of a pound of butter in a tin-lined copper saute pan with one-third of a small onion minced very fine; cook gently for ten minutes and stir in gently with wooden spoon or paddle one-half pound of flour; place on brisk fire and stir continuously until rue rolls away from the bottom sides of saute pan. While stirring the rue pour in gently three gills of sweet cream and one-half pint of Madeira wine; remove from the fire and stir in the yolks of five eggs well whipped; one-half teaspoonful of fine chopped parsley and the ground or fine chopped meat of two full counts or four scant terrapins. Any kind of terrapin meat except red legs will do. Grease with melted butter, a large china platter and press out as flat as the dish will admit. Cool quickly in an ice box, if possible, and serve with terrapin dressing or Madeira sauce. The above quantity will make thirty full size or sixty one-half size croquettes.

NO. 10.—PETITE VOL AU-VENTS OF TERRAPIN.

Place a petite shell of puff paste in a small soup or dessert plate of fine china or silver, filling the shell with stewed terrapin of any style prepared and placing a slice of truffle on top and lightly sprinkling over the whole a very little chopped parsley.

NO. 11.—PUREE A L IMPERIAL OF TERRAPIN.

Can be made of any kind of terrapin, even red legs, and this is the only purpose that all of the meat of red legs is fit for. To make puree of terrapin take four quarts of the water in which the terrapin was broiled, and place it on a brisk fire with two medium-sized onions chopped; four celery tops, one bunch of parsley and two pounds of chuck meat of venison; boil until the whole is reduced to two quarts, and add whatever terrapin meat, dressing and shells you have, and boil thirty minutes and take off and strain through a sieve; place back on the fire and add one pint of port wine; whip the yolks of eight eggs, two tablespoonfuls of corn starch, and one pint of sweet cream thoroughly; pour gently into the terrapin broth while boiling, with the left hand, and whip continuously with an egg whip in the right hand; continue to whip for one minute without pausing for a second, and then take off and strain through a pure sieve or what is commonly known to cooks as a china cap. The above will serve twenty-five persons, if made according to receipt. It is very costly and very delicate, and it can be prepared ten or twelve days in advance of service. Age

benefits it if it is kept in a cold, even temperature.

NO. 12.—TERRAPIN EN TIMBAL.

Place a lace paper mat in the center of a fine china or small silver plate and a timbal shell in the center of the mat and fill with stewed terrapin. Repeat the above as many times as there are persons to serve.

NO. 13.—HOW TO MAKE TIMBAL SHELLS.

Place a small iron pot on a hot fire containing melted lard, four inches deep. Place a timbal iron in hot lard and take one-half a pound of flour and make an ordinary griddle cake batter and add one-half a gill of ale or claret wine; dip hot timbal iron in the batter and lift it out and quickly place it in the hot lard, allowing it to remain in not longer than one-half a minute; slip shell off of the iron on a clean dry towel, and you have a beautiful timbal shell. Repeat until you have the number of shells desired. A good timbal iron can be bought for $1.00.

GREEN TURTLE.

NO. 1.—HOW TO SELECT GREEN TURTLE.

Green turtle of almost any size or age is all right if thoroughly cooked, but an A No. 1 turtle should never weigh more than thirty or thirty-five pounds, and the skin and bottom shell should be white. Those of a yellowish cast should always be avoided.

NO. 2.—HOW TO PREPARE GREEN TURTLE.

Lay it on its back with its head toward you. It is better always if some one holds the turtle steady, whilst with your left hand you draw the head toward you by stretching its neck full length. Take a strong sharp knife in the right hand, and with one clean swift stroke, detach the head from the body; place the turtle in a position that will allow the blood to flow freely for fifteen or twenty minutes, after which remove the bottom shell with a sharp knife; remove all of the entrails and giblets except the livers. In removing the livers be careful not to break the gall; then with a sharp knife cut all of the meat from the top shell and lay it in scalding water for about one minute; rub with a clean coarse towel the legs and all of the flesh containing an outer

skin until it is all removed ; with a cleaver cut both shells into four or five pieces. Lay in scalding water two or three minutes and remove from the water, and while hot peel off with the assistance of a knife all of the skin and bristle from the shell ; lay meat and shell in cold salt water for an hour, after which you have well bleached turtle meat, white and green, ready to cook.

NO. 3.—TO COOK AND PRESERVE TURTLE MEAT.

Place a twelve pound turtle in a tin-lined copper or iron pot with fourteen quarts of cold water; one pint can of raw tomatoes, one-fourth cup of Dregless Lea & Perrine Sauce, one stalk of celery, one bunch of parsley, one bunch of pot herbs, six whole cloves, six whole allspice, three whole bay leaves if green, four if dry, four large onions cut up, one medium sized carrot cut up, one-fourth of a lemon, salt and pepper according to taste ; boil gently, but steadily, until the white meat is well done, not over done, as that makes it stringy; allow green meat, most of which is in the shell, to cook until it is soft, and remove every bit of the meat from the shell as soon as it is done. Put all of the meat, white and green, in a collander and hold it under a cold water spicket and wash and cool thoroughly. If you are not going to use the meat the same day or for a week or ten days, place it in a stone jar or a large china bowl. Boil turtle bouillon down to ten quarts and strain it through flannel or cheese cloth (three thicknesses) and pour on meat. Cool quickly in an ice box or

refrigerator. It should form a jelly in two or three hours.

NO. 4.—CLEAR GREEN TURTLE SOUP.

To make clear green turtle soup, take turtle bouillon prepared according to receipt No. 3, clear and strain the same as you would consomme, using the white of eggs and shells, only while clearing; stir often and gently, so as not to allow the egg to catch and hang to the bottom of the pot. To every eight quarts of strained bouillon, add one pint of white wine; cut turtle meat in one-half inch blocks or dice; put two tablespoonfuls in each plate when ready to serve with one tablespoonful of sweetbread or calves' brain quenelles; two slices of truffle and a ladle of bouillon, and you will be serving the second finest soup ever produced by man or woman.

NO. 5.—GREEN TURTLE A L ANGLAISE.

Put one pound of chopped bacon, one-half pound of butter, two medium-sized chopped onions, handful of chopped celery tops, bunch of pot herbs, one-fourth cup of L. and P. Sauce, six whole cloves, six whole allspice, three bay leaves, one tablespoonful of salt, one-fourth teaspoonful of red pepper and one-half teaspoonful of dry mustard in a tin-lined pot. Place over a brisk fire and cook one-half hour; stir often, add one quart of raw tomatoes; cook one-half hour longer and add one-half pound of dry flour; cook twenty minutes and add four quarts of consomme or strong boullion; cook one hour and take off and strain through a pure sieve or a china cap; pour

in a clean tin-lined pot and place on the fire and add the juice of one lemon and one pint of sweet Madeira wine. Cook ten minutes and remove from the fire and put one tablespoonful of diced turtle meat, one-half tablespoonful of quenelles, which is made of calf's brains or sweetbreads, one-half teaspoonful of chopped parsley and two thin slices of truffles in each soup plate. Pour one ladle of soup in plate and serve. Follow these directions carefully and you will have made the third finest body soup known to man. If kept in a cool even temperature it will retain its purity and sweetness for weeks, so that which is not used at first service need not be thrown away.

NO. 6.—TURTLE STEAKS.

Turtle steaks are cut from the thick portions of the white meat of the turtle, either the shoulder or breast, and should be cut cross-grain and broiled always. Serve with either drawn butter, Rhine wine sauce, Madeira sauce or Bordelaise sauce.

NO. 7.—TURTLE CUTLETS.

Hash fine the parts of white meat of the turtle that are too stringy for other purposes, and stir into a rue the same as for croquettes. Cool, roll out and shape to fancy. Fry in boiling lard and serve with Madeira, Bordelaise or Royal sauce.

NO. 8.—FARCI TURTLE A LA TIMBAL.

Hash stringy white meat of turtle, blanched sweetbreads cut in one-fourth inch blocks, sliced mushrooms, chopped parsley, pepper, salt and grated nutmeg to taste; stir in heavy Royal sauce

sufficient to hold together all of the ingredients, and fill it in timbal shells and sprinkle a little butter over the top and brown in a quick oven. Serve immediately.

NO. 9.—TURTLE A LA POULETTE.

Cut in inch blocks of white and green meat of turtle, about two tablespoonfuls for each person to be served, and braise about five minutes in butter; add about one-half a gill of white wine, and one gill of sweet cream, with the yolks of two well beaten eggs whipped in the cream. Cook about six minutes. Stir constantly while cooking and serve in a small soup plate or silver tureen with crouton on top, covered with chopped hard-boiled eggs and parsley

NO. 10.—TURTLE PATTI A LA RHINE.

Cut turtle meat up in inch blocks, saute in Royal sauce. Heat patti shells and place them on small plates and fill shells with saute turtle. Sprinkle chopped parsley over the top and serve.

NOTE.—HOW TO MAKE QUENELLES.

Blanch two sweetbreads, or one set of calves brains, chop very fine. Place in a china bowl with two ounces of flour, yolks of three eggs, one-half teaspoonful of salt, pinch of red or white pepper, one teaspoonful of chopped parsley; mix well together until all is rolled into a stiff paste; dust bread board or end of table with flour; roll out into long strips with the hands, and with a sharp knife cut up in sizes to suit fancy. One-

half size of meat is best, as they double their original size in the cooking. Dust well with flour and drop in boiling water or clarified chicken broth. Cook fifteen minutes and strain in a collander and rinse thoroughly with cold water. If not ready to use at once, put away in cold chicken broth. The above is the proper way to make quenelles for any kind of soup.

SNAPPER.

NO. 1.—HOW TO SELECT SNAPPER.

To select a good snapper simply means to procure a young and fat one. All snappers, if fat, are all right if cooked until they are well done.

NO 2.—TO FATTEN AND CLEANSE SNAPPER.

To fatten poor snappers, pen them up in a small space and feed them on almost any kind of soft cooked food and cooked meat, mostly fat. When well fattened place them in running water for twenty four or thirty-six hours.

NO. 3.—HOW TO PREPARE SNAPPER.

Stun snapper by striking on the nose with a cleaver or blunt instrument. Place snapper on a chopping block, holding it with the left hand and extend neck full length on block, and detach the head from the body with one stroke of the cleaver. Bleed fifteen minutes and scald one minute. Take out of the water and rub all of the outer skin off with a clean dry towel. Prepare the same as green turtle.

NO 4.—HOW TO PRESERVE SNAPPER.

Cover meat with sherry and brandy, two-thirds

of sherry and one-third of brandy, for all purposes except for snapper a la cream, which can be preserved for months in a cool, even temperature by covering with melted butter.

NO. 5.—SNAPPER SOUP A LA MARYLAND.

Chop two pounds of bacon up and place it in a tin-lined pot with one-half pound of butter, two cloves of garlic and two large onions chopped, large bunch of pot herbs, six whole cloves, six whole allspice, one bunch of parsley, salt and red pepper to taste, handful of celery tops or one-half teaspoonful of celery salt, one-half cup of Dregless L. & P. Sauce, one pint can of raw tomatoes, one large spoonful of tasteless caromel ; cook for one hour, stirring often ; then add one-half pound of flour and cook twenty minutes longer ; then add six quarts of veal or chicken broth. Cook gently two hours and stir often. Take off and strain through a pure sieve or china cap. Add one pint of strong sherry, one quart of snapper meat cut in inch blocks, eight hard boiled eggs, chopped fine. Serve in silver tureens or small china plates. The above receipt will be sufficient for thirty-five covers.

NO. 6.—SNAPPER SOUP A LA BOOTHBY.

To one pint of Royal sauce, add three quarts of consomme, one pint of Madeira wine, one pint of snapper meat, six hard boiled eggs, chopped fine, one teaspoonful of fine chopped parsley, salt and pepper to taste. Serve the same as snapper a la

Maryland. This will be sufficient for thirty covers.

NO. 7.—SNAPPER SOUP A LA CREAM.

To one pint of Royal sauce, add three quarts of sweet cream, one pint of white wine, snapper meat, eggs, parsley and seasoning same as in receipt No. 6. Heat over a quick fire and serve the same as snapper a la Maryland. This will be sufficient for thirty covers.

NO. 8.—SNAPPER SOUP A L ESPAGNOLE.

To two quarts of Espagnole add one pint of consomme and one pint of claret, snapper meat, eggs, parsley and seasoning the same as in receipt No. 6. Heat quickly and serve immediately. Service the same as in Receipt No. 6. This will be sufficient for thirty covers.

NO. 9.—STEWED SNAPPER A LA BOOTHBY.

Place one quart of snapper dressing in a tin-lined copper or block tin saute pan, one pint of sweet cream, a wine glass of sherry and brandy mixed, one pint of snapper meat, snapper eggs and liver. Heat thoroughly and serve immediately. The above is sufficient for ten covers.

NO. 10.—STEWED SNAPPER A LA MARYLAND.

Proceed exactly as in Receipt No. 9, Snapper a la Boothby, except you use consomme instead of cream.

NO. 11.—STEWED SNAPPER A LA CREAM.

Melt two ounces of butter in a tin-lined sauce

pan and add two tablespoonfuls of flour, smooth out with small egg-whip and cook five minutes, stirring with egg-whip continuously; then add without removing sauce pan from the fire, one pint of sweet cream, stirring continuously for ten minutes, and season with salt and pepper and ground mace to taste; add one pint of snapper meat, eggs and liver. Serve at once.

NO. 12.—STEWED SNAPPER A LA ROYAL.

To one quart of heavy Royal sauce, add three pints of sweet cream, one pint of sherry and Madeira wine, one quart of snapper meat, eggs and livers. Heat quickly and serve as soon as hot in individual silver tureens or fine china soup plates. The above is sufficient for thirty five covers.

NO. 13.—SNAPPER PATTI.

Take puff paste shells and heat hot in a quick oven. Fill with stewed snapper and serve.

NO. 14.—SNAPPER CROQUETTES A LA BORDELAISE.

Chop fine one-half pint of white meat of snapper, two sweetbreads, twelve mushrooms and one-half teaspoonful of chopped parsley; mix well in one pint of ordinary croquette rue and season with red pepper and salt to taste. Roll out any shape that may be desired. Fry in boiling lard or olive oil. When ready to use serve with Madeira, Royal or Imperial sauce.

OYSTERS.

NO. 1.—KINDS OF OYSTERS MOST EASILY SECURED AND MOSTLY DESIRED.

Saddle Rocks, Rockaways, Lynn Haven Bays, Shrewsburys, Blue Points, Cherry Stones, Chincoteagues and Oak Creeks.

NO. 2.—HOW TO SERVE RAW

On half shell, (deep or flat) according to fancy. Place the oyster, shell down, on a bank or cone of shaved or fine cracked ice. Serve with lemon and bleached celery. Do not commit the common error of putting cracked ice on top of the oyster.

NO. 3.—OYSTER BROTH.

Pour whatever quantity of oyster liquor that you wish to prepare in a tin-lined sauce pan or pot and place over a quick fire. As soon as it starts to boil, begin to take the scum off as fast as it appears on the surface. After boiling steadily for ten minutes, for every quart oyster liquor, add a small bunch of parsley, a pinch of red pepper, a pinch of salt, three whole cloves, three whole allspice, and four drops of celery essence ; boil one-half hour and strain through flannel or three thicknesses of cheese cloth. If served hot

add one-half ounce of sweet butter to each pint used. If served cold, place in stone or china vessel in an even temperature. Will keep sweet and pure almost indefinitely.

NO. 4.—OYSTER SOUP.

Melt four ounces of butter in a tin-lined sauce pan or pot; add one medium sized onion grated, four ounces of dry flour, a small pinch of ground mace, one-half teaspoonful of celery salt, a pinch of red pepper, cook slowly until all has turned a light brown; add two quarts of oyster liquor that has been boiled and strained and stir well, one quart of sweet cream, one hundred small blanched oysters and one tablespoonful of chopped parsley. Serve as soon as finished and do not add cream, oysters or parsley until you are ready to serve. The portions given in this receipt is for five quarts of soup, which is sufficient for twenty-five covers, four oysters to the plate.

NO. 5.—PUREE OF OYSTERS.

Puree of oysters is made exactly like oyster soup, except that you use six ounces of flour instead of four, and you grind the oysters (any kind) fine and mash them thoroughly in the oyster soup. Press the whole through a pure sieve and serve at once over croutons of bread.

NO. 6.—BISQUE OF OYSTERS.

Bisque of oysters is a puree with the ground oysters left in and one pint of white wine added.

NO. 7.—DRY PAN OF OYSTERS.

Place eight, ten or twelve strained prime oysters in a tin-lined copper or block tin saute pan with one ounce of sweet butter, light dust of red pepper, a pinch of celery salt, and cook over an open fire one minute ; turn oysters and cook one minute longer and serve it in a hot dish or individual tureen. It can be cooked and served also in a chafing dish with quantities of ingredients the same.

N. B.—The cooking of anything can be greatly improved by the use of the chafing dish instead of the saute pan in connection with any receipt where the latter is mentioned.

NO. 8.—WET PAN OF OYSTERS.

Prepare the same as dry pan, except you use some oyster liquor with the oysters instead of strained oysters.

NO. 9.—BOX PAN.

Prepare the same as Receipt No. 8 with oysters opened in the presence of the person to whom it is to be served.

NO. 10.—PAN A LA CROUTON.

Prepare the same as Receipt No. 9, and serve in a deep dish, silver or china, over puff paste crouton.

NO. 11.—PAN A LA COLBERT.

Prepare the same as No. 10, except add one-

fourth of a wine glass of sherry and one-half of a hard boiled egg, chopped fine. Serve quick.

NO. 12.—PAN A LA GERMAIN.

Wet panned oysters with six or eight sprigs of chives, chopped fine and cooked with oysters. Serve with thin sliced toasted bread.

NO. 13.—PANNED A LA BRETON.

Wet pan with blanched chopped celery and petite scallops. When ready to serve add two tablespoonfuls of sherry to each portion.

NO. 14.—PANNED OYSTERS WITH OYSTER CRABS.

Wet pan with oyster crabs, twenty-four to the portion. Drop the crabs alive (be sure that they are alive) in the pan for one half minute before removing from the fire.

NOTE.—All styles of panned or stewed oysters should be cooked over an open fire or live steam, because they should start to cook the moment the heat strikes the pan or chafing dish, and continue at a forced rate until finished.

NO. 15.—BROILED OYSTERS A LA BOOTHBY.

Grease with butter a thoroughly heated smooth iron or soap-stone gridiron, drain oysters through a collander, the largest that can be secured. Saddle Rock or Rockaways are the best for broiling. Place them on the griddle one-half inch apart, when brown turn and brown reverse side; turn only once. Serve on puff paste crou-

tons or toast, and season with red pepper, salt and a few drops of L. and P. Sauce in melted butter pour over oysters. Decorate with lemon and water-cress or whole parsley. From three to six oysters is a portion, according to what the occasion may be.

NO. 16.—BROILED OYSTERS A LA MARYLAND.

The process is the same as for a la Boothby, with the addition of two slices of thin braised bacon served with each portion. Substitute cream sauce for melted butter and garnish with petite paste or toast croutons and chopped parsley.

NO. 17.—BROILED OYSTERS A LA MADEIRA.

Proceed the same as for broiled oysters a la Boothby. Serve with Madeira sauce instead of melted butter.

NO. 18.—BROILED A L ESPAGNOLE.

Prepare the same as you would for Broiled Oysters a la Boothby. Serve with Spanish sauce.

NO 19.—BROILED OYSTERS, BALTIMORE STYLE.

Place the oysters one-half inch apart on a grilling iron that has been well greased with olive oil, and place over a strong open hard coal or charcoal fire; brown both sides and serve a la Boothby.

NO. 20.—BROILED OYSTERS, NEW YORK STYLE.

Lift oysters, medium size, out of oyster liquor and roll them in green bread crumbs and broil a la Boothby. Serve with melted butter, oyster or

celery sauce. Garnish with lemon or water-cress.

NO. 21.—BROILED OYSTERS A LA DELMONICO.

Prepare the same as for broiled oysters a la Boothby. Serve with sauce a la Delmonico.

NO. 22.—BROILED OYSTERS A LA ROYAL.

Prepare the same as for a la Boothby. Serve with sauce Royal.

NO. 23.—BROILED OYSTERS A LA CREAM.

Prepare the same as for broiled oysters a la Boothby. Serve with cream sauce.

NO. 24.—BROILED OYSTERS A LA BRETON.

Detach the eye (or what is commonly called the heart of the oyster) from the body of the oyster called tenderloin of oyster). Broil a la Boothby. Place the oysters on croutons of toasted bread. As you take them from the broiling iron, add blanched chopped celery, petite scallops and sliced truffles to Royal sauce—one tablespoonful of the ingredients to one-half gill of Royal sauce for each portion desired. Heat hot and pour over oysters. Garnish with chopped parsley.

NO. 25.—BROILED OYSTERS WITH CELERY SAUCE.

Prepare the same as for broiled oysters a la Boothby. Serve with celery sauce. Garnish with diamond-shaped croutons and chopped parsley.

NO. 26.—BROILED OYSTERS GARNISHED WITH OYSTER CRABS.

Broil the oysters a la Boothby, and garnish

with oyster crabs, sauted in butter and chopped chervil.

NO. 27.—BROILED OYSTERS A LA DIABLE.

Prepare the same as for broiled oysters a la Boothby. Serve with Devil sauce.

NO. 28.—BROILED OYSTERS A LA RHINE.

Prepare the same as for broiled oysters a la Boothby. Serve with white wine sauce, Garnish with parsley and fine chopped hard boiled eggs.

NO. 29.—BROILED OYSTERS A LA BRENNON.

Place in a saute pan or chafing dish one ounce of butter, two tablespoonfuls of chopped celery, one tablespoonful of chopped mushrooms and one tablespoonful of Chili sauce. Cook gently ten or twelve minutes, stirring often ; then add one gill of brown sauce, twenty-four oyster crabs (live crabs) and one gill of sherry. Garnish the same as for broiled oysters a la Boothby with the above. Serve on toast. The above quantity is given for four portions.

NO. 30.—BROILED IN BREAD CRUMBS.

Prepare the same as for New York style (plain).

NO. 31.—BROILED OYSTERS IN CRACKER DUST.

Place oysters, medium size, without draining, in cracker dust, and broil a la Boothby, and serve with a cream of oysters or celery sauce.

NO. 32.—BROILED OYSTERS, BOSTON STYLE.

Single, dipped in green bread crumbs ; broil a la Boothby, and serve with tomato sauce.

NO. 33.—BROILED OYSTERS A L' IMPERIAL.

Prepare the same as for broiled a la Boothby or Baltimore style, and serve with Imperial sauce. Garnish with crescent shaped paste croutons and chopped parsley.

NO. 34.—FARCI OF OYSTERS.

Chop fine fifty oysters, cullins, four blanched sweetbreads, four hard boiled eggs, twelve mushrooms, one teaspoonful of fine parsley, one teaspoonful of sweet marjoram, a pinch of celery salt, a pinch of white pepper, a dust of grated nutmeg, one-fourth pound of green bread crumbs, one-half pint of sweet cream, one-half pint of new oyster juice, two ounces of melted butter. Mix thoroughly with a fork or wooden spoon. Fill one dozen of thoroughly cleaned medium-sized oyster shells with the above ingredients, each an inch above the top edge of the shell; dust with green bread crumbs and pour a little melted butter over the top. Place in the oven and brown to a golden hue. It usually takes from twenty to twenty-five minutes. Serve quickly on a napkin or lace paper mat covered plates. Serve bleached celery or celery salad with Farci of Oysters.

NOTE.—The above is a most elegant course for the service of oysters if prepared according to the receipt in every detail, and it is known to but few chefs.

NO. 35.—TRIPE AND OYSTERS SAUTE A LA NEWBURG.

Take two ounces of thoroughly cooked honey

comb tripe, cut it in thin narrow strips or one-half inch blocks, and place it in a saute pan or chafing dish with six medium-sized or small oysters slightly blanched, and one gill of Newburg sauce. Heat three or four minutes and serve in hot individual silver tureen or small soup plate.

NO. 36.—TRIPE AND OYSTERS, SAUTE DELMONICO.

Prepare the same as Receipt No. 35. Use Delmonico sauce instead of Newburg.

NO. 37.—TRIPE AND OYSTERS A LA RHINE.

Prepare the same as Receipt No. 35. Use white wine sauce instead of Newburg.

NO. 38.—TRIPE AND OYSTERS SAUTE A LA BOOTHBY.

Proceed the same as in Receipt No. 35. Use Royal sauce instead of Newburg. Garnish with chopped parsley.

NO. 39.—OYSTER FRITTERS.

Chop fine twenty-five oysters ; stir six whipped eggs in two pounds of sifted flour, one-half teaspoonful of salt, a pinch of pepper, two ounces of melted butter, one pint of sweet cream, one teaspoonful of chopped parsley and two teaspoonfuls of baking powder ; add oysters and mix well together. Cook in one-half inch of lard in a shallow braising or frying pan. Turn once, only. Cook light brown. Place fritters on a drainer

or cloth for one-half minute or so before serving. The above will make twelve portions.

NO. 40.—PAN CAKES.

Chop oysters the same as for oyster fritters, add to oysters one pound of sifted flour, the yolks of three eggs, one pint of sweet cream, one ounce of melted butter, salt and pepper to taste, one-half teaspoonful of chopped parsley and one teaspoonful of baking powder. Mix well and cook in braising pan or on a gridiron, butter greased ; turn only once. The above quantity will make twenty-four pan cakes.

NO 41.—OYSTER OMELET.

Chop from six to eight blanched oysters, add one-half gill of heavy cream sauce to oysters. Heat and fill three egg plain omelet, with the oysters ; roll the omelet and place on a platter and pour balance of oysters and sauce around the omelet. Garnish with chopped parsley and serve quickly.

NO. 42.—MINCED OYSTERS, SCRAMBLED WITH EGGS.

Mince four fresh opened prime, well dried oysters, whip them up with three fresh laid eggs, season to taste with salt and white pepper, pour them into a hot butter greased braising pan. Cook one and one-half minutes and stir with a fork continuously. Serve on hot buttered toast as soon as dished. The above is one portion.

NO. 43.—OYSTERS EN TIMBAL.

For each portion to be served use one shell (course service) otherwise two shells. Make shells hot and place on lace paper mats or in the folds of a napkin. Make a saute of oysters (five oysters to the portion, medium size) a la Royal or a la Newburg, using either Royal or Newburg sauce. (See list of sauces.) Fill shells and serve quickly, because timbal shells if properly made, are so delicate that they begin to melt in three or four minutes after being filled. Garnish with fine chopped parsley or truffles.

NO. 44.—STEAMED OYSTERS IN SHELL.

Place the oysters, the prime of whatever kind you may select, (any one of the following kinds are preferable for steaming or roasting) : Saddle Rocks, Rockaways, Shrewsburys or Lynn Havens. After thoroughly washing the shells in a wire basket or collander, place them in a steam chest and fasten tight and steam until shells part and lips of oysters curl. If served on the half shell, throw off top shell and serve on the deep shell, so as to retain the liquor and aroma. If served out of the shell, serve on buttered toast with bleached celery and lemon.

NOTE.—In the absence of live steam, place the collander containing the oysters over a pot of boiling water, closed tight, to prevent the escape of steam.

NO. 45.—ROAST OYSTERS IN SHELL.

Place the oysters in an old roast pan and put

them in a hot oven and let them remain until the shells part and the lips of the oysters curl. It usually takes from twenty to twenty-five minutes if the oven is very hot. If the oven is not very hot, you will spoil the oysters before the shells part. Serve on toast with melted butter or sauce Maitre d' Hote and bleached celery.

NO. 46.—MINCED OYSTERS A LA CROUTON.

Hash thirty well drained oysters, cullings will do, unless you wish to use a preferred kind. Place them in a saute pan or chafing dish with two ounces of butter and one gill of hashed celery ; braise five or six minutes and put two teaspoonfuls of corn starch in one-half pint of sweet cream and the yolks of two eggs ; whip well and pour in oysters, stirring with a fork or a small wooden spoon continuously for three minutes. Serve on top of diamond-shaped, puff paste or toasted bread croutons. Garnish with chopped parsley.

NO. 47.—OYSTERS A LA GETZ.

French fried oysters fried in butter. Serve on toast with Maitre d' Hote sauce.

NO. 48.—OYSTER PATTI A LA CREAM.

Braise from five to ten oysters. Drain and add one gill of cream sauce, a pinch of chopped parsley. Fill hot puff paste patti shells and serve with celery

NO. 49.—OYSTER PATTI A LA ROYAL.

Proceed the same as for Oyster Patti a la

Cream, only use Royal sauce instead of cream. Garnish with chopped truffles.

NO. 50.—VOL AU VENTS OF OYSTERS.

Prepare the same as for Patties. Fill petite vol au vent shells. Vol au vents of oysters may be made a la cream, a la Royal, a la Newburg, a la Delmonico, a la Rhine, a la Madeira or a l Imperial by blanching the oysters and using the sauce. to correspond with the same.

NO. 51.—OYSTER STEW A LA BOOTHBY.

Place twelve A No. 1 prime oysters in a tin-lined copper or block-tin saute pan or chafing dish with one ounce of the best creamery butter, a pinch of celery salt and a light sprinkle of red pepper; saute two minutes over an open fire sufficiently hot to start to cook the moment the pan touches the heat. Turn or toss oysters over once and add one and one-half gills of milk and cream mixed. Cook one minute longer and serve quickly.

NO. 52.—OYSTER STEW WITH CELERY.

Proceed the same as for Oyster Stew a la Boothby, with two tablespoonfuls of chopped celery (blanched) added when ready to serve.

NO. 53.—BOX STEW.

Proceed the same as for Oyster Stew a la Boothby, with oysters opened especially for said stew.

NOTE.—The above is strictly a Cafe stew.

NO. 54.—OYSTER STEW WITH TRUFFLES.

Proceed the same as for Oyster Stew a la Boothby, with thin sliced truffles added when ready to serve.

NO. 55.—OYSTER STEW WITH MUSHROOMS.

Proceed the same as for Oyster Stew a la Boothby, with sliced button mushrooms added when ready to serve.

NO. 56.—OYSTER STEW A LA DIPLOMAT.

Proceed the same as for Oyster Stew a la Boothby, with one tablespoonful of chopped hard boiled eggs, one tablespoonful of chopped celery (blanched) and one teaspoonful of capers added at the same time milk and cream is put in.

NO. 57.—OYSTER STEW WITH OYSTER CRABS.

Proceed the same as for Oyster Stew a la Boothby, with twenty-four live oyster crabs dropped in the pan or chafing dish just before the milk and cream is added.

NO. 58.—OYSTER STEW A LA CREAM.

Proceed the same as for Oyster Stew a la Boothby, made with pure cream.

NO. 59.—OYSTER STEW A LA CREAM WITH CELERY.

Proceed the same as for Cream Stew a la Boothby, with two tablespoonfuls of celery (blanched).

NO. 60.—OYSTER STEW A LA CREAM WITH MUSHROOMS.

Proceed the same as for Cream Stew a la

Boothby, with two tablespoonfuls of sliced button mushrooms.

NO. 61.—CREAM OYSTER STEW WITH CRABS.

Proceed the same as for Cream Stew a la Boothby with Oyster Crabs. Drop twenty-four live crabs in a pan or chafing dish just before adding the cream.

NO. 62.—CREAM OYSTER STEW WITH TRUFFLES.

Proceed the same as for Cream Stew a la Boothby, with one-half dessertspoonful of thin sliced truffles added when ready to serve.

NO. 63.—CREAM OYSTER STEW A LA ROYAL.

Proceed the same as for Cream Stew a la Boothby, with the yolk of one egg whipped in one-half gill of Madeira wine and added to stew one half minute before removing from the fire. Serve quickly after dishing.

NO. 64.—CREAM OYSTER STEW A L' IMPERIAL.

Same as Oyster Stew a l' Imperial, except that you use all cream instead of milk and cream mixed.

NO. 65.—RISSOLS OF OYSTERS.

Take the eyes (or, what is commonly called, the hearts) out of thirty-six medium sized oysters and cut each in half; place them in a saute pan with two ounces butter pinch celery salt, dust white pepper, one teaspoonful fine chopped parsley, two sweetbreads chopped fine, and one gill

of cream; saute briskly four or five minutes, add two ounces of green bread crumbs. Mix well together and spread on large platter to cool. Take one and a-half pounds of puff paste dough and divide it in twelve equal parts, roll each piece of dough wafer thin, dampen the edges with whipped egg-yolks and milk; place two full tablespoonfuls of the prepared oysters in the center of each piece of rolled dough; raise the edges of the dough farthest from you with the fingers of both hands and gently bring it toward you over the top of the oysters, covering them entirely, press the edges all around with the thumbs so that they will hold well together, with a patti or biscuit cutter trim the edges so as to form a half moon or crescent shape; fry in hot new lard or olive; butter same as a croquette, place in a tin drainer or dry towel one minute and you have an oyster rissol, the appearance and taste of which will repay you for the trouble of producing. Serve with cream of oyster or Madeira or Bordelaise sauce.

NO. 66.—OYSTERS EN COQUELLE.

Place in a coquelle shell, five or six medium sized raw oysters one tablespoonful bechamel sauce on top of oysters, dust with green bread crumbs, pepper, salt, ground mace and melted butter; put in hot oven and brown. Serve in the shells placed in the folds of a napkin. Serve with bleached celery.

NO. 67.—ESCALLOPED OYSTERS.

Grease well with butter an augratine dish, individual dish for one portion and cover the bottom with cracker dust: then cover the cracker dust with oysters, spread out the thickness of one oyster only: season with celery salt, red pepper, ground nutmeg, and chopped parsley: repeat the layer of cracker dust and oysters three or four times according to the depth of your dish. Build one-half inch above the top of your dish so that it will be pleasing to the eye when served. Begin and finish the layers with cracker dust: place in a moderately hot oven and cook, it requires from 20 minutes to one-half hour It will be nicely cooked when the top is a golden brown all over.

NO. 68.—ESCALLOPED OYSTERS MAITRE D' HOTE.

Escalloped Oysters, Maitre d' Hote, are prepared and cooked the same as Escalloped, Baltimore style, except that you use stale baker's or yeast bread with all of the crust taken off, and cut in one-half inch pieces. This style is preferable, being much easier to digest.

NO. 69.—OYSTERS EN LOAF.

Place twelve prime oysters in a saute pan with two ounces of butter, three tablespoonfuls of chopped celery, one tablespoonful chopped mushrooms and one teaspoonful fine chopped parsley, pepper and salt: saute four or five minutes: place pan where it will keep hot, without cooking, cut

off both ends of loaf Vienna bread four inches long; scrape all of the crumbs out of both ends, brown in hot lard or olive butter; lay on a drainer or dry towel one minute. Add one ounce of green bread crumbs and one-half gill port wine to oysters, heat very hot, fill all of the oysters into one end of the bread, push the empty end over the filled end, fold in the meshes of a napkin and serve to two persons, with celery and watercress.

NOTE.—Pettie oyster loaf for individual service or portion is prepared and served in the same manner. Use French sandwich or Vienna rolls instead of loaf bread.

NO. 70.—CANOPY OF OYSTERS.

Cut from a loaf or loaves of sandwich bread as many slices one-half inch thick as you have covers laid for; cut with a round or oval-shaped Patti, cake or biscuit cutter, from the center of each slice of bread; cover the whole base of the form of bread with a fricandeau of oyster and build from base up two and-a-half inch cone-shaped pyramid of oyster fricandeau, dust with green bread crumbs; sprinkle with butter and brown in quick oven. Serve with Cardinal oyster sauce.

NO. 71.—OYSTERS EN BROCHETTE.

Lay eight large raw oysters between the folds of a clean, dry, coarse towel, three or four

minutes (do not press them). Cut eight 1½ x 1 inch pieces from Irish bacon; run a long, smooth white skewer through the bacon and oysters alternately, so as to have the bacon first and last on the skewer; dust the oysters and bacon thoroughly with flour and fry in moderate hot lard, scallop or frill a lemon in halves, place on half (frill edge turned out) on a long silver skewer slip the oysters and bacon when cooked from the wooden skewer to the silver skewer. Place the other half frilled lemon on end of skewer, place the oyster brochette, which you now have, on a crouton of bread and serve with a Bordelaise or Devil sauce.

NO. 72.—OYSTERS AU GRATIN, A L' ITALIENNE.

Butter grease an au gratin dish and cover bottom with cream or puree of oysters. Place twelve medium sized oysters in the dish, season, cover with puree of oysters, dust well with green bread crumbs and grated American or Swiss cheese, sprinkle with butter, place in hot oven, when nicely brown all over take out and serve quickly, it usually requires about twenty minutes, garnish with chopped parsley.

NO. 73.—OYSTERS A LA BORDELAISE.

Chop (not fine) forty-eight drained raw oysters, put them in a china bowl or some kind of deep tin-lined vessel, add to the oysters the yolks of six raw eggs, two teaspoonfuls sweet marjoram, two tablespoonfuls Lea and Perrin Sauce, one-

half of a small bunch of green cherville, salt, pepper (very little pepper), one cup of flour, mix well, put in cold place six to twelve hours, when ready tc use roll out barrel shape (two to the order or portion) in flour, drop in boiling oyster liquor and water mixed, cook ten minutes Serve on toast with Bordelaise sauce.

NO. 74.—OYSTER FRAPPE IN SHELL.

The simplest and cleanest way to frappe an oyster is in an ice cream freezer. To frappe in the shell take the top shell off on the oyster, wrap the oyster in the deep shell in heavy brown paper and place them in an ice cream can one on top of the other, ice the can up, use salt freely, put aside until ready to use: it ordinarily takes about three hours, the longer they stand the better, do not disturb until ready to use. Frappe oysters out of the shell in the same manner, wrapped in oiled paper.

NO. 75.—SPICED OYSTERS.

Spiced oysters are good every season of the year, and in any climate if properly spiced. Put whatever quantity of oysters you are going to spice, liquor and all in a tin-lined copper pot, and place on a brisk open fire, as soon as it comes to a good strong boil, remove from the fire and strain all of the liquor, wash the oysters with scalding hot water, through collander, refresh with cold water and put in cool place; put oyster liquor back over brisk fire (be sure to have

enough liquid to cover whatever quantity of oysters you have) to every quart of oyster liquor add one half-pint of vinegar, one-quarter spoonful celery salt, one dessertspoonful Lea and Perrin's sauce, teaspoonful chopped onion, cook and skin, continuously thirty to forty minutes (remember, boil strongly and steadily), strain through flannel or three thickness of cheese cloth and pour over the oysters while hot. Seal airtight.

NO. 76.—DEVILLED IN SHELL.

Scrub a dozen large medium sized oyster shells with a new stiff scrub brush, wash thoroughly inside and out and place them in a hot place and dry them quickly.

Chop fifty oysters, seconds or thirds (not very fine) put three ounces of butter in tin-lined copper or block tin saute pan, one small onion three tablespoonfuls dry flour; cook to light brown ; add one cupful oyster liquor and one cup sweet cream; cook eight minutes over hot fire, stir continuously with wooden spoon, season with celery salt, white pepper to taste, add two teaspoonfuls of chopped parsley, two tablespoonfuls of Chili sauce, yolks of four eggs, and chopped oysters; cook two minutes, spread out on large china dish and cool thoroughly; when ready to use fill the shells about one-half inch above the edges of the shells ; bread same as croquettes, and fry in hot lard or olive oil. Serve in the folds of a napkin with bleached celery.

NO. 77.—DEVILED OYSTERS, CLUB HOUSE STYLE.

Braise the oysters (primes) in butter and serve them on toast or puff paste croutons, with devil sauce, from three to six, to the portion. Serve with bleached celery or Saratoga chips.

NO. 78.—OYSTER CROQUETTES.

Place two ounces of butter in a tin lined copper or iron pot, with one small hashed onion, cook light brown, add one-half cup of dry flour, cook nine minutes, add one pint of sweet cream, (stir continuously), celery salt and red pepper to taste; yolks of four eggs, one teaspoonful of fine chopped parsley and one-fourth teaspoonful of ground or grated nutmeg; add fifty chopped blanched oysters. Spread out on a dish to cool; when ready to use form, bread and fry same as chicken croquettes. This receipt is for twenty-four portions.

NO. 79.—OYSTER CUTLETS.

Made exactly the same as oyster croquettes. Shape as nearly as possible like the top or flat shell of an oyster, bread in green crumbs, fry and serve with an oyster or cream sauce.

NO. 80.—FRIED OYSTERS, A LA BOOTHBY.

Place a colander in a pan or vessel of any kind larger than the colander (in order to save the oyster liquor) and place one hundred medium sized plump oysters in the colander and leave them to drain, (never dry them between the folds of a cloth, as is frequently done by housekeepers),

whilst you proceed to make oyster batter in the following manner: Break six fresh eggs in a deep tin vessel or bowl which holds about three or four pints; add a full tablespoonful of celery salt, one-fourth teaspoonful red pepper, one-eighth teaspoonful dry ground mace, and two tablespoonfuls dregless Lea and Perrin sauce; whip energetically for about two minutes, add one-half pint of strained oyster liquor and one quart of sweet milk; whip well for about two minutes. For every additional one hundred oysters reduce ingredients about one-third, except the eggs and oyster liquor. Dry the oysters in cracker dust lightly, let them lay from fifteen to thirty minutes, at least, before laying out, then dip them in the batter, one at a time, using the thumb and forefinger and not a fork; bread them in green bread crumbs, they are then ready to fry. Use new lard or olive oil, enough to float the oysters, very hot; cook a golden brown, never darker.

NOTE.—In preparing an oyster for frying use the forefinger and thumb in handling, catching the oyster by the eye only, and in drying and breading use the palm of the hand only, and do not squeeze or pat the oyster, if you do you will kill it before it reaches the hot fat, and thereby spoil the best or poorest oyster that ever grew.

NO. 81.—FRIED OYSTERS A LA MARYLAND.

Prepare and serve same as fried oysters a la Boothby and serve with strips of broiled or

braised Irish bacon and cream sauce, chopped parsley.

NO. 82.—FRIED OYSTERS, BALTIMORE STYLE.

Prepare and serve same as a la Boothby ; use all cracker dust instead of dry bread crumbs.

NO. 83.—FRIED OYSTERS, BOSTON STYLE.

Prepare and cook same as a la Boothby; serve with tomato sauce.

NO. 84.—FRIED OYSTERS, NEW YORK STYLE.

Prepare and cook same as a la Boothby; serve with celery sauce.

NO. 85.—TENDERLOIN OF OYSTERS, FRIED.

Take the eyes out of prime oysters and fry same as a la Boothby; serve plain or with tomato, cream, or celery sauce.

NO. 86.—FRENCH FRIED OYSTERS, PLAIN.

Dip the oysters (prime) in batter, a la Boothby. Roll in flour and fry; serve with bleached celery.

NO. 87.—FRENCH FRIED OYSTERS, A LA BOOTHBY

Prepare and cook same as French fried, plain; serve with sauce Royal.

NO. 88.—FRENCH FRIED, BOSTON STYLE.

French fried oysters, plain, served with tomato sauce.

NO. 89.—FRENCH FRIED, WITH BACON.

French fried, plain, served with bacon,

NO. 90.—FRENCH FRIED TENDERLOIN OYSTERS, TOMATO SAUCE.

Tenderloin of oysters, French fried, served with tomato sauce.

NO. 91.—FRENCH FRIED A LA CREAM.

French fried, plain, served on toast with hot cream.

NO. 92.—FRENCH FRIED A LA DIABLE.

French fried oysters, plain, served with deviled sauce on toast.

NO. 93.—FRIZZLED OYSTERS.

Dry oysters in cracker dust, drop them in batter, same as for fried oysters as many as you like, at the time, dip them out of batter on a strainer and roll in cracker dust and fry.

NO. 94.—FRICASSEE OYSTERS.

Braise one dozen oysters in saute pan, with one ounce of butter four minutes; add dessertspoonful flour, pinch of celery salt, dust of white or red pepper, one-fourth teaspoonful chopped parsley, little grated nutmeg; cook three minutes; add one gill of cream, yolk of one egg; cook two minutes longer and serve.

NO. 95.—OYSTERS A LA NEWBURG.

Blanch twelve oysters in saute pan or chafing dish, drain, and add one gill of Newburg Sauce, and serve.

NO. 96 —OYSTERS A LA DELMONICO.

Prepare same as for oysters a la Newburg, and serve with Delmonico sauce.

NO. 97.—OYSTERS A LA POULETTE.

Prepare same as for oysters a la Newburg, and serve with white wine sauce. Place a crouton, garnished with hard chopped boiled egg and parsley on top of each portion.

NO. 98.—OYSTER PIE A LA BOOTHBY.

Blanch one hundred medium sized, or Blue Point, oysters ; after which drain thoroughly, through a collander, place them in a deep vessel, add ten hard boiled eggs, chopped; one-half can French mushrooms, chopped ; one-fourth teaspoonful dry ground mace, one teaspoonful fine chopped parsley ; one quart of cream sauce. Mix all well together and pour in a porcelain-lined or block-tin lined pan. Cover with thin rolled puff paste dough, and bake in quick oven. The above will serve twelve persons, if you wish indvidual portions, fill au gratine dishes, cover with puff paste dough and cook in quick oven, and serve in au gratin dishes, as soon as taken from the oven.

NO. 99.—OYSTER PIE, BALTIMORE STYLE.

Cover the bottom of an ordinary roast pan, 8x12, or tin pudding pan, with rich pie dough pour one hundred oysters containing about one and a-half pints of oyster liquor in pan, one-

fourth pound of butter over oysters in small bits, salt and pepper to taste, chopped parsley over all. Cover oysters with same dough as was used for bottom of pan, place in a medium hot oven and cook slowly; it usually takes one hour to cook bottom crust properly.

NO. 100.—OYSTER PIE, FAMILY STYLE.

Prepared and served same as oyster pie, Baltimore style, except that you cook and thicken the oysters before putting them in the pan to be covered; also cook Parisienne or diced potatoes with the oysters, white potatoes,

ONE DOLLAR PER WEEK.

DIAMONDS & WATCHES,

FINEST GOODS.

If it is not convenient to call, send your address. I will be glad to send salesman to your residence at any hour to show goods.

S. R. WEAVER,

No. 1103 Chestnut Street,

PHILADELPHIA, PA.

Salesroom on Second floor,

Open Saturday Evening until 7 o'clock.

HALL'S

Cream Clam Chowder,	per quart,	75 cts.
Clear Green Turtle Soup,	"	$1.25
Snapper Soup,	"	1.00
Mock Turtle Soup,	"	80 cts.

(Made to order only.)

HALL'S

Inimitable Chicken Croquettes a la Cream,
$4.00 per dozen.

HALL'S

Chicken Salad a la Capon, per quart, $3.50
Decorated, $4.00 per quart.

Any of the above delivered within the city limits, or shipped out of town on reasonable notice, not otherwise, as I would not fill a hurry order of any of the above specialties if I received four times the price quoted,

Address all orders or communications to—

F. A. CONERTON, Business Manager,

S. W. Cor. 17th and Bainbridge Streets,

—OR—

H. FRANKLYN HALL,

Chef Boothby Hotel Company,

1235 Chestnut Street,

PHILADELPHIA.

CLAMS.

NO. 1.—DIFFERENT KINDS.

Bull Nose, Cape Mays, Eastern Shores, Cherry Stone, Little Neck and Soft Shell.

NO. 2.—RAW CLAMS.

In serving raw clams use either Little Necks Cherry Stone or soft shell. They should always be served on the half shell, submerged in shaved ice (do not put crcked ice on top of the clams). Serve sliced lemon or olives with the clams.

NO. 3.—CLAM BROTH.

Place one quart of clam juice in a tin-lined pot, add one quart of cold water, two whole allspices, two whole cloves, one bay leaf, top of stalk of celery, pinch of white pepper; boil gently but continuously; skim as long as any scum rises to the top. Strain and serve. The above quantity will make nine portions.

NO. 4.—PUREE OF CLAMS.

Take three quarts of prepared clam broth. (Prepared according to receipt No. 3.) Add two ounces of butter and thicken with three table-

spoonfuls of mixed cornstarch ; strain and serve garnished with chopped parsley and bread, or paste, petite croutons. (Fifteen portions.)

NO 5.—BISQUE OF CLAMS.

Grind or hash thirty large raw clams, place them in a tin-lined pot or sauce-pan, with two ounces of butter, one quarter pound of bacon, one medium sized onion, small bunch of pot herbs, and one tablespoonful of Lea and Perrin sauce. Cook twenty minutes; add four ounces of flour; cook five minutes, add one quart of clam broth, and four quarts of water. Cook gently one hour. (Blanch fifty tenderloins of clams.) Clams with eyes taken out. Grind or hash them fine. Strain through puree sieve add clams when ready to serve.

NO. 6,—STEWED CLAMS.

Place ten medium sized clams in a saute pan, with ounce of butter, and dust of white or red pepper; put one gill of milk or cream or one-half and one-half of each in another saute pan. Place both over brisk open fire or gas; cook milk or cream one and a half minutes, cook clams three minutes, pour milk or cream in clams and cook one minute longer. Serve immediately.

NO. 7.—PANNED CLAMS.

Panned clams are prepared, cooked and served same as stewed, without milk or cream.

NO. 8.—CLAMS STEWED IN CREAM.

Follow receipt No, 6, using pure cream instead of milk, or milk and cream.

NO. 9.—CLAMS STEWED IN CREAM WITH CELERY

Same as receipt No. 8, with the addition of one tablespoonful of chopped celery.

NO. 10.—CLAM CHOWDER, NEW ENGLAND STYLE.

Dice three pounds of salt pork and fry a light brown, be careful not to burn, put aside to cool. Chop one hundred hard or soft shell clams fine; slice eight medium sized white onions, break in large pieces three pounds of large soda crackers. Place a ten-quart tin-lined pot on the fire, pour half of the fried pork and grease in the pot; line the bottom of the pot with crackers on top of the pork; then cover the crackers with a part of the clams. Cover the clams with a layer of sliced onions, cover the onions with sliced raw white potatoes, dust lightly with white pepper and chopped parsley. Repeat the layers of ingredients mentioned until you have used all of the clams. (If directions are carefully followed one hundred clams should build three or four layers.) Fill the pot with sweet unskimmed milk and one-half pound of butter; cut in small pieces and distribute over the top of all. Boil gently forty-five minutes. When the onions are done the chowder is ready to serve. Dish gently.

NO. 11.—CLAM CHOWDER A LA BOOTHBY.

Wash and drain thoroughly one hundred large

clams, hash or cut the clams fine, place them in a tin-lined twelve quart pot, with one pound of diced salt pork and one-half pound of butter; cook twenty minutes; add one quart diced white onions; cook ten minutes longer; add three quarts of hot water and four quarts of diced white potatoes; cook ten minutes longer; add four quarts of hot milk, whip the yolks of six eggs, one-quarter pound cornstarch, one-quarter teaspoonful ground mace in one pint of cold milk, as soon as the pot comes to a strong boil after adding milk, mix in cornstarch thickening, stirring continuously one and-a-half minutes; remove immediately from over the dry heat; add one-half teacup chopped parsley and serve at once, or place the pot in a bambaree or vessel of hot water.

NO. 12—CLAM CHOWDER, HARLEM RIVER STYLE.

Follow receipt given for clam chowder, New England style, with the addition of two quarts of raw tomatoes (canned tomatoes are best) to every one hundred clams.

NO. 13.—CLAM BAKE.

Place fifty clams and two quarts of clam broth in the bottom of a large tin-lined pot or new wash boiler, place cheese cloth (three thicknesses) over clams; on top of the cheese cloth place a layer of white potatoes and one layer of sweet potatoes and sliced onions, then a layer of cheese cloth same as before; on top of this place a layer

of corn on the cob with one bunch of parsley ; another layer of cheese cloth, then a layer of spring chicken cut up into quarters ; another layer of cheese cloth, then a layer of parboiled lobster claws; another layer cheese cloth, then a layer of Rock or Sheep-head fish, cut in orders to serve, another and last layer of cheese cloth, a layer of large fat oysters, dust each layer lightly with celery salt and white pepper ; cover so as to confine all steam in vessel and cook gently two hours. When made on the seashore use sea weed instead of cheese cloth. Serve in courses in the order arranged in the pot or boiler. Serve with the following sauce : place one pound of butter in a saute pan, one can of French mushrooms chopped fine, one-quarter cup Chili sauce, two tablespoonfuls Lea and Perrin sauce, one teaspoonful English mustard, one tablespoonful chopped parsley, juice of one-half lemon ; cook one minute after the butter melts and remove from the fire ; serve over each course.

NO. 14.—DEVILED CLAMS IN SHELL.

Chop fine fifty large clams, place them in a tin-lined saute pan with four ounces of butter, one small hashed white onion, one teaspoonful of powdered sweet marjoram and three ounces of dry flour; cook gently twenty minutes, add one quart of cream and yolks of four eggs ; season with salt and white pepper. Cook ten minutes after which fill into clam shells, bread and fry same as croquette.

NO. 15.—DEVILED CLAMS, CLUB HOUSE STYLE.

Detach eyes from clams, saute in butter and serve on toast with devil sauce.

NO. 16.—CLAM CROQUETTES.

See oyster croquettes, receipt No. 78 in oysters, using clams instead of oysters.

NO. 17.—MINCED CLAMS ON TOAST.

Grind in a meat cutter eight large or twelve small clams, saute them with one ounce of butter and pinch of chopped parsley, one tablespoonful fine chopped celery, whip yolk of one egg in one gill of cream, pour in saute pan with clams; cook one and a-half minutes; serve on toast.

NO. 18.—CLAM FRITTERS.

Made in the same manner as oyster fritters, using clams instead of oysters. (See receipt No. 39 in oysters.)

NO. 19.—CLAM PAN CAKES.

Made in the same manner as oyster pan cakes, the only difference being you use clams instead of oysters. (See receipt No. 40 in oysters.)

NO. 20.—PATTI OF CLAMS.

Made in the same manner as oyster patti, the only difference being that you use clams instead of oysters. (See receipt for patti in oysters.)

NO. 21.—FEIED CLAMS.

Prepared and cooked the same as fried oysters

a la Boothby. (See receipt for fried oysters a la Boothby.)

NO. 22.—TENDERLOIN OF CLAMS, FRIED.

Prepared and fried the same as tenderloin of oysters, plain. (See receipt for tenderloin of oysters, fried.)

NO. 23.—BROILED CLAMS.

Prepared, broiled and served in the same manner as oysters, either a la Boothby or a la Maryland. (See receipts for broiling oysters.)

NO. 24.—CLAMS EN BROCHETTE.

Prepare, cook and serve in the same manner as oysters en brochette.

NO. 25.—STEAMED CLAMS.

Prepare, cook and serve in the same manner as steamed oysters.

NO. 26.—ROAST CLAMS IN SHELL.

Prepare, cook and serve in the same manner as oysters roasted in the shell.

LOBSTERS.

NO. 1.—HOW TO SELECT.

A-No. 1 lobsters are those which measure from ten and one-half to fourteen inches, firm and of a dark green color. Female lobsters are always preferable because of the coral or eggs, and they are always fatter. Lobsters of any size are all right if properly cooked. Be careful to follow directions for cooking. Never use still lobsters during the months of April, May, June, July, August or September. Live lobsters are best any month in the year, but still lobsters are all right if frozen to death.

NO. 2.—HOW TO COOK LOBSTERS.

For every purpose and manner of preparing or serving lobsters, except broiling, lobsters should be parboiled or cooked in the shell, either boiled or steamed; if boiled be careful to have the water over a fire strong enough to keep water boiling, during the placing of the lobster in same. Be sure that the water entirely covers lobsters; put three ounces of salt in pot to every fifty pounds of lobster. If young, boil continuously from twenty to twenty-five minutes; if steamed use same quantity of salt spread over

top of lobsters, after placing lobsters in steam chest or boiler, fasten tight and turn on from twenty to forty pounds pressure of steam (not less than twenty, nor more than forty pounds pressure), steam continuously if young; twenty minutes if old or very heavy lobsters steam from thirty to thirty-five minutes; when done cool slowly, and if not ready to use keep in a cool, even temperature, if you desire to keep the lobster meat longer than thirty-six hours. If for salad cover it with vinegar, if not for salad cover it with melted butter or new lard.

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NO. 3.—PUREE OF LOBSTER.

Put four quarts of veal or chicken broth in a tin-lined pot that holds at least ten quarts or more, with all of the stringy and cast aside portion of lobster you may have in hand, not less than one quart, as much more as you have on hand. (It is always better to have puree or bisque of lobster when you are handling a large number of lobsters for some other purpose, as you can then make a most rich and elegant puree or bisque at a really insignificant cost,) With two medium sized white onions cut up one-half small carrot, one bunch of parsley, one-half bunch of cherville, tops of five or six stalks of celery, or ten drops of celery bitters, or extract, the head and body of from twelve to twenty-four lobsters, two quarts of milk, one-quarter pound of butter, cover pot tight and cook gently one hour, add one quart of broth and one quart of

milk, one pinch of mace, salt and red pepper to taste, cook gently 2 hours longer with an ordinary skimmer remove everything from the broth that the skimmer will catch, then push pot over brisk fire, whip yolks of ten eggs into one quart sweet cream, and one-half cup cornstarch, turn it into lobster broth, stirring all the time for three minutes; add one quart Madeira, whip in well, strain through puree sieve or china cap. Serve with croutons and crushed dry lobster coral (eggs). The above will serve for course service, lunch or dinner, thirty-five or forty persons.

NO. 4.—BISQUE OF LOBSTER.

A bisque of lobster is a puree of lobsters complete in every detail as given in receipt No. 3, with the addition of ground or mortered lobster meat when ready to serve and the use of white wine instead of Madeira.

NO. 5.—STEWED LOBSTER, PLAIN.

For each portion desired place one claw and one-half tail of lobster meat in saute pan or chafing dish, season with salt and red pepper, cover with chicken broth or consomme (chicken broth is better). Heat thoroughly, pour off broth and cover with cream sauce and serve, garnish with chopped parsley and croutons.

NO. 6.—STEWED LOBSTER, VIRGINIA STYLE.

For ten covers, course service, place the tail and claw meat of five medium sized lobsters in a saute pan, cover with chicken or veal broth, add

one large white onion diced, one quart Parisienne or diamond cut white potatoes, five medium sized sweet potatoes, cut four times the size of white potatoes, one teaspoonful sweet marjoram, two teaspoonfuls chopped parsley; cook briskly twenty-five minutes, add three ounces of butter, thicken and serve at once.

NO. 7.—STEWED, NEW ENGLAND STYLE.

Prepare and heat the same as in receipt No. 6, then add cream sauce and macedoine, serve at once.

NO. 8.—SAUTE LOBSTER A LA ROYAL.

Saute as many portions of lobster as you wish to serve (one-half tail, one claw and one teaspoonful of lobster fat is a portion) in butter, add Royal sauce, garnish with crushed lobster coral and serve.

NO. 9.—SAUTE LOBSTER A L' IMPERIAL.

Prepare and serve the same as saute lobster a la Royal (see receipt No. 8), the only difference being that you use Imperial sauce instead of Royal.

NO. 10.—LOBSTER SAUTE A LA RHINE.

Prepare and serve the same as lobster a l' Imperial (see receipt No. 9), the only difference being that you use white wine sauce instead of Imperial.

NO. 11.—LOBSTER EN TIMBAL, AMERICAN STYLE.

Prepare a saute of lobster, any style you fancy,

and fill hot timbal shells and serve at once. If you use lobster saute a la Royal you will have timbals of lobster a la Royal. If you use saute of lobster a l' Imperial, you will have timbals of lobster a l' Imperial, etc. (See page 17, receipt No. 13, how to make timbal shells.)

NO. 12.—FRICASSEE OF LOBSTER.

Put the lobster meat of the tails and claws of three medium sized lobsters in saute pan or chafing dish, with two tablespoonfuls fat and three ounces of lobster butter, saute to light brown, add two tablespoonfuls dry flour, salt and pepper to taste, cook three minutes, stirring all the time, add one quart heavy new cream, cook four minutes and serve at once, garnish with chopped parsley and lobster coral. The above is for six portions.

NO. 13.—CURRY OF LOBSTER WITH RICE.

Place as many portions of lobster as you have persons to serve, in saute pan, or chafing dish, with half teaspoonful curry sauce, and one tablespoonful boiled or steamed rice to the portion, heat and serve on toast.

NO. 14.—LOBSTER A LA BORDELAISE.

Prepared, cooked and served the same as oysters a la Bordelaise; the only difference, use lobster instead of oysters. (See receipt No. 73 in oysters.)

NO. 15.—LOBSTER STEWED IN CREAM.

Cut lobster meat, tail and claws, in inch blocks,

place in stew pan with new cream over rapid heat: open coal fire, gas or steam; season with celery salt and red pepper, cook four minutes and serve.

NO. 16. PLAIN, BOILED IN SHELL, COLD, WITH TARTAR SAUCE.

Take a medium sized hen lobster, nine to twelve inches long, cut exactly in half down the back from tip to tip, detach black cord in center of meat, place on a large cold platter, decorate with young watercress and half-scalloped lemon, Serve with Tartar sauce on the side.

NO. 17. -PLAIN BOILED IN SHELL, VINAIGRETTE SAUCE.

Prepare, decorate and serve the same as in receipt No. 16, vinaigrette sauce on the side.

NO. 18.—PLAIN BOILED, IN SHELL, COLD, WITH CHILI SAUCE.

Prepare, decorate and serve the same as in receipt No. 16. Chili sauce on the side.

NO. 19. PLAIN BOILED LOBSTER IN SHELL, COLD, WITH MAYONNAISE DRESSING.

Prepare, decorate and serve the same as in receipt No. 16. Serve mayonnaise on the side.

NO. 20.—PLAIN BOILED LOBSTER, HOT, WITH SAUCE PIQUANT.

Prepare, decorate and serve same as in receipt No. 16, hot instead of cold. Serve sauce piquant on the side.

NO. 21.—PLAIN BOILED LOBSTER, HOT, WITH SAUCE MAITRE D' HOTE.

Prepare, decorate and serve the same as in receipt No. 16, hot instead of cold. Serve sauce Maitre d' Hote on the side.

NO. 22.—PLAIN BOILED LOBSTER, HOT, WITH SAUCE BERNAISE.

Prepare, decorate and serve the same as in receipt No. 16, hot instead of cold. Serve Bernaise sauce on the side.

NO. 23.—DEVILED LOBSTER IN THE SHELL.

Prepare, cook and serve the same as deviled oysters in the shell; use lobster instead of oysters. (See receipt No. 75 in oysters.)

NO. 24.—DEVILED LOBSTER, CLUB HOUSE STYLE.

Prepare, cook and serve in the same manner as deviled oysters, club house style; use lobster instead of oysters. (See receipt No. 77, oysters.)

NO. 25.—LOBSTER BUTTER.

Take sufficient white string lobster meat (the kind not good for other purposes) lobster fat, and coral or eggs, to make one pint, and grind it fine in a meat cutter or hash it fine with a cleaver or heavy knife, place the ground or hashed lobster, one pound of creamery butter, one teaspoonful salt, one-eighth teaspoonful red pepper and two teaspoonfuls dry English mustard in a wooden bowl or morter, if you have one, and with a

potato masher rub and knead until all of the ingredients become as smooth as the butter originally was; place the lobster butter in a china dish or bowl, and put in a cool place at least four or five hours before using. Lobster butter made after the above directions if kept in a temperature of forty or less degrees, will keep pure and sweet a week or a year. It makes a delicious butter or dressing for broiled lobster and all kinds of broiled fish, hot or cold, and a most delicious butter for sandwiches.

NO. 26.—LOBSTER A LA NEWBURG.

For every portion of Newburg you wish to serve add one gill of Newburg sauce, heat over a quick fire in saute pan or chafing dish, stir gently but continuously until hot. Serve immediately.

NO. 27.—LOBSTER A LA DELMONICO.

Prepare, heat and serve exactly in the same manner as you would lobster a la Newburg, using Delmonico sauce instead of Newburg. (See receipt No. 26.)

NO. 28.—LOBSTER A LA BOOTHBY.

Prepare and heat the same as lobster a la Newburg, using Royal sauce instead of Newburg. Serve on toast, garnish with croutons, dipped in chopped parsley. (See receipt No. 26.)

NO. 29.—LOBSTER A LA BRENNON.

For every portion desired (a portion means

when used in connection with any of these receipts enough for one person) place in a saute pan or chafing dish one gill of inch pieces of lobster meat, one-half ounce butter, one tablespoonful chopped celery, three sliced French mushrooms, twelve oyster crabs (live), one pinch of salt, pinch of chopped parsley, one tablespoonful Chili sauce, cook ten minutes, then add one-half gill brown sauce and one tablespoonful sherry wine; cook four minutes longer and serve on dry toast or puff paste crouton.

NO. 30.—LOBSTER A LA FLOCKEY.

For every portion desired place in a saute pan or chafing dish the meat and fat of one-half medium sized lobster, with one-half gill Espagnole sauce, one tablespoonful macedoine, one teaspoonful blanched celery, chopped, one teaspoonful chopped white meat of chicken, four thin strips of boiled beef tongue, one tablespoonful tomato sauce, or tomatoes; season with salt, white pepper and chopped parsley; cook ten minutes and serve on toast, with border boiled or steamed rice.

NO. 31.—LOBSTER A LA RUSS.

For every portion desired place in a saute pan one gill inch pieces of lobster meat with one-half gill cream sauce, one-half gill macedoine, and one-fourth teaspoonful chopped parsley; cook five minutes and serve on toast or puff paste crouton.

NO. 32.—BROILED LIVE LOBSTER.

Place a large or small lobster, as you wish, alive, on a table or meat block, belly down, spread the tail straight out, full length, and with a sharp, heavy knife start from the head and cut it straight down the back to the end of the tail, dividing it in halves; detach the claw from each half and crack them, place the lobster between an ordinary grilling iron and place it over a strong open fire, shell down first; broil until done and serve with either drawn butter, Maitre d' Hote sauce, Tartar sauce or lobster butter; garnish with baby cress.

NO. 33.—BROILED LIVE LOBSTER, STUFFED.

Prepare and broil exactly as broiled live lobster in receipt No. 32. Broil twelve minutes, then remove from the grilling iron and place on a dish or pan, shell side down; when cool enough to handle fill body shell (be careful not to remove meat in the tail shell) one inch above the top. Take all the stringy meat and fat of the lobster, one ounce cooked lean ham, six French mushrooms, one boiled beef bread, one-eighth small white onion, grind or hash fine, add a pinch of parsley and salt, two tablespoonfuls Chili sauce and one tablespoonful Lea and Perrin sauce. Mix all well together, place in oven and cook until golden brown, it usually takes about fifteen minutes in hot oven; serve with drawn butter sauce.

NO. 34.—LOBSTER CUTLETS, CREAM SAUCE.

Lobster cutlets are made and cooked in the

same manner as oyster cutlets; use lobster instead of oysters, serve with cream sauce. (See receipt No. 79, in oysters.)

NO. 35.—LOBSTER CUTLETS, CARDINAL SAUCE.

Made, cooked and served in the same manner as in receipt No. 34, lobsters. Form cutlets, lobster shape, and serve with Cardinal sauce.

NO. 36.—PATTI A LA CREAM.

Cut lobster meat in inch pieces, heat in cream sauce, fill puff paste patti shells and serve; garnish with chopped parsley.

NO. 37.—PATTI A LA TERRAPIN.

Prepare and serve the same as in receipt No. 36. Heat in terrapin dressing instead of cream. Garnish with thin sliced truffles.

NO. 38.—CLAWS, FRENCH FRIED, WITH BACON.

Dip lobster claws in thin egg batter, (oyster batter will do if you have any on hand) dry in flour and fry in new lard or olive oil, drop two thin slices of bacon in the hot lard or oil, for every portion to be served, at the same time that you do the lobster, when the bacon is done, drain lobster and bacon one minute, place both on platter, season with butter, salt, white pepper and Lea and Perrin sauce, place in hot oven for three minutes and serve.

NO. 39.—LOBSTER CLAWS A LA MARYLAND.

Prepare and cook the same as in receipt No.

38, serve with cream sauce, garnish with fried diamond or crescent shaped hominy, tipped with chopped parsley.

NO. 40.—CLAWS BRAISED A LA GERMAIN.

Place the claws in saute pan or chafing dish with a little butter, braise first one side and then the other, about ten minutes, then add chopped leeks, chives, mushrooms, parsley, and sweet potatoes; cook ten minutes and serve.

NO. 41.—LOBSTER SALAD.

Cut the stringless meat of lobster in inch pieces, and bleached celery in one-half inch pieces, mix lobster and celery, two-thirds lobster and one-third celery. Mix in mayonnaise and serve.

HARD SHELL CRABS.

NO. 1.—HOW TO COOK.

Place in live steam, or boiling water, with plenty of salt, and a little white wine vinegar; cook hard for twenty minutes. Dead crabs are never fit to cook.

NO. 2.—HOW TO PICK CRABS.

After the crab has thoroughly cooled simply cut the body in half and crack the claws, pick out all of the firm white meat and fat; throw every thing else away.

NO 3.—PUREE OF CRAB

Puree of crabs is prepared, cooked and served in the same manner as puree of lobster, use crab meat instead of lobster meat. (See receipt No. 3, in lobsters.)

NO. 4.—CRAB SALAD, MAYONNAISE DRESSING.

Mix fine chopped white celery, one-third as much celery as you have of crab meat and dress with Mayonnaise dressing when ready to serve.

NO. 5.—CRAB SALAD, FRENCH DRESSING.

Prepare and serve the same as No. 4, using

French instead of Mayonnaise dressing.

NO. 6.—CRAB SALAD, BEONAISE DRESSING.

Prepared and served the same as No. 4, using Beonaise instead of Mayonnaise dressing. To make Beonaise dressing, place four ounces of butter in a tin-lined saute pan with two tablespoonfuls of flour, one tablespoonful dry English mustard, one-half tablespoonful salt, pinch of red pepper; cook five minutes, add one quart of white vinegar, cook five minutes, add one pint of cream; cook three minutes, add two tablespoonfuls sugar and yolks of six eggs, cook six minutes, stir often, turn in china bowl to cool before using.

NO. 7.—DEVILED CRABS A LA CREAM.

To devil one dozen crabs a la cream, place two ounces of butter, two tablespoonfuls of dry flour, salt and white pepper to taste, one-half teaspoonful dry mustard, one-half teaspoonful sweet marjoram, pinch of ground mace, three tablespoonfuls Lea and Perrin sauce, cook ten minutes, stirring continuously, add yolks of two eggs, one teaspoonful chopped parsley and one-and-a-half pints cream, cook five minutes, mix in crab meat, when cool fill into well cleaned and dry shells, one-half inch above the top, bread and cook the same as a croquette. Serve one to the portion.

NO. 8.—DEVILED CRABS, BALTIMORE STYLE.

Mix the crab meat with bread crumbs, pepper,

salt, butter and cream ; fill shells same as in receipt No. 7. Sprinkle green bread crumbs lightly over top, little butter and chopped parsley, Place in hot oven and brown quickly; serve one to the portion.

NO. 9.—MINCED CRAB MEAT ON TOAST.

Saute the crab meat in saute pan or chafing dish with butter and cream, season with pepper and salt and serve on toast.

NO. 10—CRAB CUTLETS, SAUCE A L' ARMANDE.

Make, prepare and cook the same as lobster or oyster cutlets, use crab meat, instead of oyster or lobster, serve with a l' Armande sauce.

NO. 11.—CRAB CAKES, BUTTER SAUCE.

Make a stiff, rich cake, batter thin, mix in enough crab meat to make stiff. Cook on grid-iron or in a smooth bottom fry pan same as griddle or pan cakes; serve with drawn butter for breakfast or lunch.

NO. 12.—PATTI A LA CREAM.

Prepare and serve same as lobster patti, use crab meat instead of lobster.

NO. 13.—CRABS EN CROQUETTE.

Prepare, cook, and serve in the same manner as lobster or oyster croquettes, using crab meat instead of oyster or lobster.

NO. 14.—CRAB, MODI D' KANE.

Take a richly prepared crab salad a la Beonaise,

and fill into cleaned and polished medium size crab shells, garnish on top with sliced truffles, whole anchovies and petite gherkins. Place in ice chest or refrigerator from two to six hours and serve one to the portion.

NO. 15.—CRAB FARCI A LA CROUTON.

Make a farci of crab meat, fill it into a vol au vent shell, place it in a hot oven and brown quickly. Serve with Royal or Madeira sauce. Farci of crab is made by adding to one pint crab meat one-fourth pint of cream, one tablespoonful chopped mushrooms, one teaspoonful chopped parsley, one blanched sweetbread, chopped, one tablespoonful chopped celery, two ounces of butter, pepper and salt; cook fifteen minutes and cool before filling in shells.

NO. 16.—CRAB BUTTER.

Prepared and made in the same manner as lobster butter. (See receipt No. 25 in lobsters.)

NO. 17.—CRAB SANDWICHES.

Spread thin sliced and crust trimmed sandwich bread with crab butter and place between two slices a layer of white lettuce, a layer of crab meat and a layer of thin sliced white meat of chicken. Serve for lunch or tea.

OYSTER CRABS.

NO. 1.—OYSTER CRABS, PLAIN.

Oyster crabs intended for use the same day when secured alive place in clear cold water and keep in a oool place; if you desire to keep them longer than eight or ten hours blanch them; rinse well and put away in clear cold water and a little salt.

NO. 2.—OYSTER CRAB SALAD, FRENCH DRESSING.

Made and served in the same manner as lobster salad. (See lobster salad, French dressing,) Serve with French dressing.

NO. 3.—SALAD, MAYONNAISE DRESSING.

Made and served in the same manner as receipt No. 2, Mayonnaise instead of French dressing; do not mix in dressing until ready to serve.

NO. 4.—STEWED OYSTER CRABS IN CREAM.

Braise oyster crabs (alive) in butter, season, and add sweet heavy cream, cook until cream comes to a boil; remove from fire immediately; garnish with parsley and crouton.

NO. 5.—OYSTER CRAB OMELETS.

Take from twenty-five to forty live oyster

crabs for every portion, or person, you wish to serve, and blanch them in boiling water, drain dry, and add to every twenty-five or forty oyster crabs one half gill heavy cream sauce, heat hot, and place as much of the crabs and sauce as you can inside of a three egg, plain omelet, place on a long dish or platter, pour balance of crabs and cream sauce around edge of omelet, sprinkle with chopped parsley and serve quickly.

NO. 6.—BROILED OYSTER CRABS.

Grease with butter a cake or oyster griddle, and place the crabs on the same over strong heat, broil two minutes and turn; broil on reverse side two minutes and serve on toast, with drawn butter or Madeira sauce.

NO. 7.—OYSTER CRAB PATTI.

Saute oyster crabs in either Cream, Royal, Newburg, Delmonico, or Imperial sauce, and fill into patti shells.

NO. 8.—OYSTER CRABS EN COQUELLE.

Prepared, made and cooked in the same manner as oysters en coquelle. (See receipt No. 66 in oysters.)

NO. 9.—OYSTER CRAB SAUTE A LA ROYAL.

Saute live crabs in Royal sauce; serve in individual tureen.

NO. 10.—OYSTER CRAB SAUTE EN CASE.

Saute oyster crabs in either Newburg, Imperial

or Delmonico sauce and serve in ornamental maschia cases.

NO. 11.—OYSTER CRABS A LA NEWBURG.

Saute in butter and serve with Newburg sauce.

NO. 12.—OYSTER CRABS EN TIMBAL.

Saute in white wine sauce and serve in timbal shells. (See receipt for timbal shells.)

NO. 13.—OYSTER CRAB FARCI EN SWEETBREAD.

Blanch as many sweetbreads as you have persons to serve (beef breads will do) and place them one side to cool, cut a hole in each sweetbread; take the sweetbread that you dig out of the hole, hash it up with three French mushrooms, one-half teaspoonful braised onion and twenty oyster crabs; mix well together and stuff sweetbreads, sprinkle with bread crumbs (green crumbs) place in roasting pan and submerge in celery tops, pot herbs and parsley, coat well with butter, cook gently one hour; serve with a Bernaise sauce.

NO. 14.—CANOPY A LA LORENZO.

For every person whom you wish to serve place a crouton of toast or puff paste in a butter greased pan, set aside, while you count out fifty oyster crabs for each portion, and to every fifty oyster crabs add one tablespoonful chopped crab meat, one-fourth truffle, one tablespoonful hashed white chicken meat, pinch of parsley, pinch of salt and white pepper, and one tablespoonful of

heavy white or cream sauce, mix well together; after cooling for an hour or so, build bell shape about three inches high on top of croutons, dust lightly with green bread crumbs and coat with melted butter, place in quick oven and brown; serve at once with bleached celery or baby cress. The above is a most delicious entree and very pleasing to the eye.

NO. 15.—OYSTER CRABS IN BUTTER.

Take five hundred oyster crabs and one-half pound creamery butter, one-half teaspoonful of celery salt, pinch of red pepper and one-half teaspoonful chopped parsley; with a heavy potato masher knead in wooden bowl or morter, until all is as smooth as the butter originally was place in a china bowl or dish and keep in a cool place; good to use on broiled oysters and all kinds of broiled game or fish or sandwiches.

NO. 16.—OYSTER CRABS A LA CHERVILLE.

Saute oyster crabs (alive) in butter, chopped cherville and parsley, season with celery salt and white pepper; serve on toast with cream dressing or sauce.

SHRIMPS.

NO. 1.—HOW TO COOK AND SHELL SHRIMPS.

Place the shrimps in boiling water to which you have added salt and a little vinegar, boil briskly for about twenty minutes, place under running water (cold) for about two minutes, then strip off shell in about the same manner as you would a boiled chestnut; keep in a temperature at or below forty degrees if your ice box or refrigerator does not register so low; cover with melted lard after thoroughly drying, they will keep pure and sweet (if the lard is pure) for an indefinite period of time.

NO. 2.—SHRIMP SALAD.

Made and served in the same manner as lobster salad (see receipt No. 41 in lobster). Dress the shrimps whole with either French or Mayonnaise dressing.

NO. 3.—BLANCHED SHRIMPS IN BUTTER.

Place the shrimps in saute pan or chafing dish with a little butter and either hashed parsley, chives, or cherville, brown and serve.

NO. 4.—SHRIMPS STEWED IN CREAM.

Saute shrimps in butter and dust dry flour, whip yolk of one egg in one gill of heavy cream

for each portion, add to shrimps, cook two minutes, season with white pepper, salt and pinch of grated nutmeg. Serve in individual tureen or soup plate.

NO. 5.—BROILED SHRIMPS, DRAWN BUTTER.

Broiled shrimps are cooked and served in the same manner as broiled oyster crabs (see broiled oyster crabs) for broiled shrimps. Put a few drops of Lea and Perrin sauce and a few drops of lemon juice in drawn butter.

NO. 6.—BROILED A LA DIABLE.

Prepare and broil in the same manner as oyster crabs; served on toast with Devil sauce.

NO. 7.—SHRIMP BUTTER.

Prepared, made and preserved in the same manner as lobster or crab butter. (See lobster butter, receipt No. 25.)

NO. 8.—SHRIMP SANDWICHES.

Refer to receipt No. 17 in crabs and follow the directions given therein for making sandwiches; use shrimps instead of crabs.

SAUCES.

NO. 1.—A L' ARMANDE.

Break the bones of a small veal knuckle and place it in a large tin lined pot with one pound of salt pork cut small, three large white onions cut up, one small carrot cut up, one bunch of parsley, one large bunch of pot herbs, one-fourth grated nutmeg, one-half pound butter, one pint of raw tomatoes, cook gently one-half hour, add one and a half pounds of dry flour, cook gently one hour (stir often so as to prevent the ingredients from hanging to the bottom of the pot). Add ten quarts of chicken broth, chicken bones, raw chicken necks, and feet, season with salt, white pepper and one teaspoonful of celery bitters and one bay leaf, cook three hours. Strain while hot through puree sieve or china cap and cool gently ; put away in even temperature; will keep pure and sweet one week or one month.

NO. 2.—A LA LORENZO

Put one-half pound butter, two large white onions, cut small, bunch of parsley, one handful of celery tops, eight spring chives, one small bay leaf, tablespoonful celery salt, one-half teaspoonful red pepper, one pound of dry flour, cook gently one hour, stir often, after cooking one

hour add eight quarts of new milk, one small raw ham nuck, well cracked, and two ounces of dry sweet marjoram, cook two hours, stirring every ten minutes or so, Do not allow the ingredients to hang to the bottom of the pot. (In making all heavy or body sauces use wooden spoon or egg whip.) Strain, add one pint white wine sauce, cool slowly and put away in cool even temperature. If directions are carefully followed it will keep sweet for weeks and even months.

NO. 3.—SAUCE BERNAISE.

For every portion of Bernaise sauce needed add to one-half gill of cream sauce one tablespoonful tomato sauce, one teaspoonful white vinegar, one teaspoonful pulverized sugar, one-half ounce of butter, one-half teaspoonful lemon juice and yolk of one egg, whip all well together with egg whip while heating. (Do not stop whipping for a second, as it will either burn or tie up, or both.) Serve at once, or keep hot in a bamberer or vessel of hot water until ready to serve. Bernaise sauce should always be used at once or during the first hour after preparing.

NO. 4.—BORDELAISE SAUCE

Put one pound of beef marrow cut up in small pieces in a tin-lined pot, with one large onion, hashed fine, two cloves of garlic, chopped fine, one-half pound lean cooked ham, chopped fine, one-half teaspoonful dry sweet marjoram, one teaspoonful of salt, one-fourth teaspoonful red

pepper ; cook until marrow fat turns to light brown, add one-fourth pound dry flour, cook slowly fifteen minutes, add one pint of tomato sauce and cook slowly ten minutes, add three pints of consomme, one pint of port wine, one can of French mushrooms and four truffies, chopped fine, cook slowly one and a half hours. Cool slowly before putting away. When prepared according to above receipt will keep pure and sweet for weeks or months.

NO. 5.—BOSTON SAUCE.

Take the skin from one small knuckle of ham, chop it into small pieces, bone and all, and put it in a tin-lined pot with one pound of butter, two large white onions, cut into small pieces, one small carrot, handful celery tops, one large bunch of green pot herbs, six whole cloves, six whole allspices, two leaves of green bay leaf, two tablespoonfuls salt, one teaspoonful red pepper and one-half cup granulated sugar ; cook slowly one hour, then add two quarts of chicken broth and six quarts of canned tomatoes, cook slowly two hours, thicken with one half pound of best cornstarch. Strain through puree sieve or china cap. Cool slowly and put away in an even temperature.

NO 6.—BECHAMEL SAUCE.

Put one pound of butter in a tin-lined pot with one large white onion, chopped fine, one tablespoonful of salt, one-half teaspoonful red pepper, one-half teaspoonful ground green mace and one

bunch of parsley ; cook twenty minutes, add one pound of dry flour, cook thirty minutes, stir often, add two quarts of chicken or veal broth and one quart boiled oyster broth, cook slowly fifteen minutes, stirring often; with an egg whip whip the yolks of ten eggs into five quarts of boiled milk, whip milk and eggs into pot with other ingredients and cook slowly three-quarters of an hour. Strain through china cap and cool quickly. This sauce will keep good and sweet with care for about two weeks.

NO. 7.—BROWN (OR ESPAGNOLE) SAUCE.

Place three pounds of fat bacon and ham, cut in small pieces, in a large tin-lined pot, with three or four large onions, or eight or ten leeks, two large carrots, cut up, one large bunch of pot herbs, one-fourth cup of salt, one-half tablespoonful of white pepper, one cup of Lea and Perrin sauce, one tablespoonful of dry English mustard, ten whole allspice, six whole cloves, two leaves of bay leaf and six cloves of garlic ; cook one hour, add two pounds of dry flour and four quarts of canned tomatoes, cook one-half hour, add nine quarts of consomme or bouillon and one-half cup burnt caromel (burnt sugar), cook gently four hours, stir often, keep free from bottom of pot, cool slowly. This sauce will keep in a cool even temperature one week or six months.

NO. 8.—CLAM SAUCE.

Cut in small pieces one-fourth pound salt pork

and place in saute pan with two ounces of butter, one-fourth of a small white onion, chopped fine, pinch of ground mace, pinch of mace, pinch of salt, one-fourth teaspoonful white or red pepper, one teaspoonful chopped parsley and ten large clams, chopped; cook twenty minutes, add one quart of clam juice, cook fifteen minutes, add one quart of boiled milk, cook ten minutes, thicken with cornstarch and use within twelve hours after making.

NO. 9.—CRAB SAUCE.

Reduce cream sauce to the consistency of heavy cream and add chopped crab meat or blanched oyster crabs, a little sherry or Madeira wine, chopped parsley; serve.

NO. 10.—CREAM SAUCE.

Place one pound of butter in a tin-lined pot, cook after it all melts three minutes, add one pound of flour, pepper, salt, and one-half grated nutmeg, cook ten minutes; add four quarts boiled milk and one quart of heavy cream; cook one hour, cool slowly, will keep pure and sweet for two weeks in a low even temperature.

NO. 11.—CURRY SAUCE.

Curry sauce is made by adding the desired quantity (according to taste) of imported curry powder to either Cream, Bechamel, or Armande sauce. This is a combination sauce and like all such should be served as soon as made.

NO. 12.—DEVIL OR DIABLE SAUCE.

Place two quarts brown sauce in a six or eight quart pot or saute pan (tin lined), add one-half pint of Boston sauce: two tablespoonfuls of dry English mustard, one tablespoonful parsley sauce, one-half teacup Lea and Perrin sauce; two tablespoonfuls of grated horseradish, one-half tablespoonful of salt, one teaspoonful of Indian sooy, one-half teaspoonful curry powder, four ounces of butter and one quart consomme or bouillon; cook three hours, cool slowly; will keep pure and sweet one year almost anywhere.

NO. 13.—DIPLOMATE SAUCE.

Put one-quarter pound butter in tin-lined saute pan, with one small white onion, hashed fine, small bunch pot herbs, one-half teaspoonful salt, pinch white pepper, and ground mace, cook slowly ten minutes, add three ounces of flour; cook ten minutes one pint of chicken broth, and one quart of heavy cream; cook thirty minutes slowly, add one pint of Madeira and one teaspoonful liquid cochineal; strain and serve at once or keep in a bambree of boiling water until ready to use.

NO. 14.—DELMONICO SAUCE.

For every pint of Delmonico sauce desired, one pint will make four portions, add one gill Madeira wine and forty blanched oyster crabs to three gills of Royal sauce. Heat and serve at once,

NO. 15.—TERRAPIN DRESSING.

To make two quarts of terrapin dressing mash smoothly together the yolks of fourteen hard boiled eggs and one-half pound of best creamery butter, work into butter and eggs three ounces of dry flour, knead until perfectly smooth, place in tin-lined sauce pan, with one pint of terrapin or chicken broth and three pints of steamed cream, cook slowly one-half hour, add one-half teaspoonful of salt, pinch of red pepper, one-half teaspoonful grated nutmeg, juice of one-fourth lemon; cook half hour longer, add one-half pint of best Madeira and one gill of best brandy; cook one-half hour longer, strain and cool quickly. Terrapin dressing made according to directions above given will keep pure and sweet in an even temperature of forty-five, or less degrees, for months.

NO. 16.—SNAPPER DRESSING.

Snapper dressing is made in the same manner as terrapin dressing, except that you use milk instead of cream. Use sherry wine only.

NO. 17.—CARAMEL DRESSING, OR SAUCE.

Put one pound of granulated sugar in old iron pot or pan and cook until it turns to a dark brown; add one large carrot, cut up, one-half cup of salt. Cook until it turns black; add three pints of clear hot water, cook slowly two hours, strain and put away; it will keep anywhere for years. Used for coloring soups, sauces and gravies.

NO. 18.—FRENCH DRESSING.

Put one-half pint of white vinegar, one gill of olive oil, one tablespoonful of white sugar, one teaspoonful of salt, one-fourth teaspoonful red pepper, and one tablespoonful dry English mustard in a deep china bowl. Whip all of the above mentioned ingredients with an egg whip three minutes and put in a cool place at least one hour before using.

NO. 19.—IMPERIAL SAUCE.

To one pint of Royal sauce add one gill of macedoine, two thinly sliced truffles, eight thinly sliced French mushrooms and one teaspoonful powdered lobster coral. Use within six or eight hours after preparing.

NO. 20.—LOBSTER SAUCE.

Put in a pot with four or five quarts of veal or chicken broth, one-half pound of butter, one onion cut in four pieces, one bunch of parsley, handful celery tops, pepper and salt to taste, and as many lobster bodies crushed as the pot will contain (which should be at least a ten or twelve quart pot) and cook gently two hours, strain through cheese cloth and place the pot with the strained broth back on the fire and add to it two quarts of cream, one-half pound of lobster butter and one-half cup of powdered lobster coral and flour thickening, (to make thickening use one-half pound of flour and one pint of white wine and cook gently, but continuously one hour, strain through puree sieve or china cap, cool

slowly ; will keep pure and sweet in a low even temperature three or four weeks.

NO. 21.—MAYONNAISE DRESSING.

(The following receipt is how to make three pints of Mayonnaise dressing.) Knead the yolks of five hard boiled eggs, perfectly smooth, with a wooden spoon, in a china bowl ; then add the yolks of seven raw eggs ; knead both together until smooth, (after which use egg whip to finish Mayonnaise instead of wooden spoon), add one tablespoonful dry English mustard, one-fourth teaspoonful grated nutmeg, one-half tablespoonful celery salt, one-fourth teaspoonful red pepper and juice of one lemon, then whip into the bowl with the other ingredients, one quart of olive oil and one-half pint white Tarrigan Vinegar, whip gently and slowly at first until all of the ingredients have thoroughly blended, then beat hard and rapidly in order to produce friction, heat sufficiently to cook eggs and oil; when the dressing becomes as firm and smooth as currant jelly and cracks when whipped, it is finished and ready for use. Mayonnaise dressing made according to the above receipt will keep pure and sweet for months in a cool even temperature.

NO. 22.—MADEIRA SAUCE.

To one pint of Cream or Bechamel sauce add one gill of Madeira wine ; heat and serve at once. (See Cream and Bechamel sauces.)

NO. 23.—MAITRE D' HOTE SAUCE.

Put two ounces of butter in a saute pan with a teaspoonful of lemon juice, one teaspoonful Lea and Perrin sauce, salt and pepper to taste and cook to light brown add one teaspoonful hot white vinegar and one-half teaspoonful chopped parsley and serve. The above sauce is always made to order for immediate use.

NO. 24 —NEWBURG SAUCE.

To make one quart of Newburg sauce put four ounces of butter in a saute pan or chafing dish, with one-half pint of Madeira wine and four truffles sliced thin ; cook three minutes (whip yolks of eight eggs in one and a-half pint of heavy cream, season with salt and red pepper, serve at once or keep hot in Bambereen or vessel of hot water.

NO. 25.—OYSTER SAUCE.

To make one quart of oyster sauce put one-quarter pound of butter in saute pan with small white onion hashed fine, small bunch of parsley, one teaspoonful celery salt, pinch of red pepper, pinch of ground mace, and three ounces of flour cook six minutes, stir often, then add one quart of oyster liquor and one pint of cream; cook one hour. Strain through puree sieve or china cap. Cool slowly.

NO. 26.—PIQUANT SAUCE.

Take one quart of brown sauce and place the same in a saute pan with one-half cup of horse-

radish, six gherkins chopped fine, one large white onion chopped fine, one-half can French mushrooms chopped fine, one-fourth cup white vinegar, one bunch chervil chopped fine, one teaspoonful celery salt, pinch of red pepper and one pint of consomme or beef bouillon, cook one hour and cool slowly. Will keep pure and sweet for weeks in a cool even temperature.

NO. 27.—ROYAL SAUCE.

Put one pound of butter in a large bowl or pan with the grated yolks of eighteen hard boiled eggs, one teaspoonful grated nutmeg, tablespoonful of salt, one-fourth teaspoonful of pepper, juice of two lemons and four ounces of dry flour; knead all well together until perfectly smooth, then place in a tin-lined pot with one quart of chicken or veal broth and two quarts of cream, cook slowly one hour, add one pint good sherry, cook twenty minutes longer and strain through china cap or puree sieve; cool quickly. If kept in a cool even temperature, will be sweet and pure five or six weeks.

NO. 28.—SHRIMP SAUCE.

To one gill of cream sauce add one tablespoonful shrimp butter and one teaspoonful of ground shrimps, one-half gill of cream, pinch of pepper, salt and parsley. Heat and serve at once.

NO. 29.—TOMATO SAUCE.

Place small veal knuckle and one-half pound of salt pork in tin-lined pot with one-half pound

of butter and large white onion, chopped, small carrot, chopped fine, bunch of pot herbs, handful celery tops, tablespoonful of salt, one-half teaspoonful of red pepper, three whole cloves, three whole allspices, one leaf of bay; cook briskly twenty minutes, stirring almost continuously; add two quarts of hot water and a small cup of sugar, cook one-half hour longer; and add one gallon of raw tomatoes, cook gently two hours, thicken with cornstarch while boiling, strain through china cap and cool slowly. Keep in a cool place.

NO. 30.—TARTAR SAUCE.

Take one large white onion, a small bunch of chives, eight gherkins, one-half can of French mushrooms, two large seedless olives, chop all together fine, squeezing all of the water out. Mix it well into two quarts of heavy mayonnaise dressing, add one half teacup well drained capers. Keep in a cool even temperature, it will be pure and sweet until used.

NO. 31.—VINAIGRETTE SAUCE.

To one pint of white vinegar add one-half pint olive oil, one teaspoonful salt, one-half teaspoonful white pepper, four gherkins, chopped, one-half can French mushrooms, chopped fine, one bunch of parsley, chopped fine, one-half bunch of chives and one-fourth cup of capers, chopped fine. Mix all well together and serve cold.

UNCLASSIFIED RECEIPTS.

SOFT SHELL CRABS.

Soft shell crabs are good as long as the shell is soft. A dead soft shell crab, that is one not killed in preparing it to cook, is never fit to use.

HOW TO PREPARE.

Detach the sand pocket, the fan, at the lower part of the belly, and the eyes; throw in cold salt water; after remaining in the water fifteen minutes drain thoroughly and then dry between a thick towel; spread out on dishes or pans until ready to use; keep in a very cold place.

SOFT SHELL CRABS, FRIED, PLAIN.

Dust them with dry flour and fry in olive oil or butter, serve with cream, tomato or tartar sauce on toast.

SOFT SHELL CRABS, BREADED.

Dip in batter and bread in green bread crumbs in the same manner as an oyster, or croquette. Fry in boiling hot olive oil or new lard. Serve with cream, tomato, bordelaise or tartar sauce.

SOFT SHELL CRABS, BROILED.

Coat the crabs with olive oil, season and broil in the same manner as a lobster (see broiled lob-

ster). Serve on toast with tartar or drawn butter sauce.

SOFT SHELL CRAB SANDWICH.

Saute crab in butter, cool and lay between two large white leaves of lettuce, spread two thin slices of bread with tartar sauce or mayonnaise dressing; place the crab and lettuce between the slices of bread; trim the crust off, and serve between the folds of a small napkin or on a lace paper mat for lunch or tea.

LOBSTER A LA FERRIS.

To make one portion of lobster a la Ferris take one-half of the meat of one tail of lobster, cut lengthwise, and the meat of one claw and wrap with thin raw bacon (fasten with new toothpicks) braise in hot oven fifteen minutes, serve on toast with Madeira sauce, or drawn butter.

CARDINAL SAUCE.

Cardinal sauce for fish, game, meats, etc., may be made by simply adding a few drops of cochineal or other harmless red coloring to most any kind of cream sauce. (As per example, if you wanted to use plain cream sauce, you would simply add a few drops of cochineal to the cream sauce, never enough to change the flavor) and it would be cardinal sauce a la cream. If you use royal sauce it would be cardinal sauce a la royal etc.

OYSTERS—BOSTON ROAST.

Is made by lining a stew dish or individual

soup tureen with diamond-shaped French toast and placing hot stewed oysters on top. Garnish with oyster crabs and serve as soon as made.

OYSTERS—BOSTON PANNED.

Made in the same manner as Boston roast, the only difference being that you use panned oysters instead of stewed, and garnish with blanched celery.

HOUSEKEEPERS, MANAGERS, STEWARDS, CATERERS, CHEFS AND COOKS.

To the housekeeper who may use or own this book, I would say in the simplest way that I know how, as I have not the ability, if I had the desire, to say it in any other way, that I have conscientiously followed the rule that I had fixed in my mind by which I would be governed before beginning this book; namely, simply to talk to you through the receipts in this book of which I know most and best about in the shortest, plainest and most correct manner, I possibly could, how to select, prepare and serve shell fish, in which I hope, I have in part, at least, succeeded in entirely eliminating wordy preliminaries before and after each receipt. You will kindly remember that I am only a cook and not even a poor scholar; but I pledge yo on my reputation as a cook and chef that every receipt in this book is absolutely correct.

To the manager, steward, caterer, chef or cook in reading or using this book, you doubtless will find many new suggestions in connection with the sauces named in this book, being of course familiar with the names and stereotyped manner of making them—the way you know

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how to make them is perfectly correct, if you make them according to standard authorities, for meat, game, fish, relishes and entrees. But the way I have given the receipts for making them to serve in connection with shell fish, is the proper way to make them. They may be used also for meat, game, fish, etc.

CONCLUSION.

In concluding "300 Ways to Cook and Serve Shell Fish," my dear friend, I wish to state, that from the beginning to the finish of this work, I have had ever in mind two cherished objects, the first of which, and is to become better known and appreciated by that branch of the great American public with whom I have in the past (through force of circumstances), and hope to in the future, through the medium of this book, come in business contact. Secondly, because I need—and very much need—the revenue that I hope to derive through the sale of this book, to the end that I may accomplish the cherished objects mentioned. I earnestly appeal to you for your personal assistance.

It may seem a strange thing to you, perhaps, for me, possibly a stranger to you, to make an appeal for your personal assistance in connection with this book; well, I have frankly told you my main object in studying and toiling for years, principally at nights, after working hours, to produce this book, because I have learned from experience that the American people appreciate frankness, and knowing that I could only hope to make it a success financially by selling many copies, and not having any immediate cash with

which to extensively advertise, I concluded from the outstart to give you my best efforts in this particular line, for so small a sum in consideration of the value given as to enable me to frankly state my position and earnestly appeal for your personal assistance to the end that you will personally recommend it to your friends and acquaintances.

AUTHOR AND PUBLISHER.

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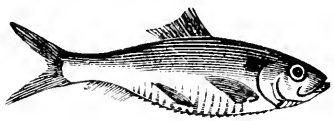

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